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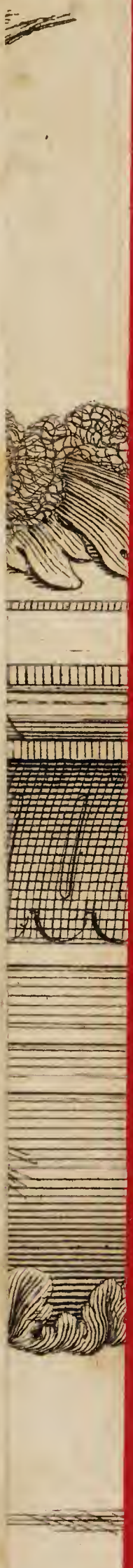

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By Mr. *VINCENT LA CHAPELLE*,

Late Chief Cook to the Right Honourable the Earl of CHESTERFIELD:

And now Chief Co ok to his Highneſs the Prince of ORANGE.

In THREE VOLUMES.

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THE

CONTENTS.

CHAP. I.

Of Soops en Maigre.

A Broth for all sorts of Soop en Maigre. Page 1.
A Soop with Lentils and Oil the Provensal Way. 2.
A Soop with Cabbage and Oil after the Provensal manner. ibid.
A Soop with Soles. 3.
Crusts with Lentils. 4.
A Soop with Almond-Milk. ibid.
A Soop call'd (Pottage de Sante) with Fish. 5.
A white Onion Soop en Maigre. 6.
A Soop of Lentils en Maigre. ibid.
A Craw-Fish Soop. 7.
A Soop of Green Pease. ibid.
A Cabbage Soop. 8.
A Soop with Cardes. ibid.
Milk Soop. 9.
A Pumkin-Soop with Milk. ibid.
A White-Soop made with Pearches. 10.
A Soop with forc'd Carps. 11.

Soop made with Barbels. Page 12.
A Pike-Soop with Oysters. 13.
Soop with Sea-Ducks (call'd Macreuse) and Cabbage. ibid.
A Soop with Sea-Ducks and Turnips. 14.
Soop with Muscles. ibid.
Water Soop. 15.
Muscle-Soop with a green Cullis. 16.
A Cray-fish Soop. 17.
A Melon-Soop. 18.
Another sort of Melon-Soop. ibid.
A Soop with Artichoke Bottoms. 19.
A Tortoise-Soop. ibid.
A Soop with small forc'd Loaves, call'd (Profiterole.) 21.
A White Soop with Crusts of Bread. ibid.
An Onion-Soop. 22.
Another Onion-Soop. ibid.
A Soop with Hop-Tops. 23.
A Soop à la Julienne. ibid.
A Purslain Soop. 24.
Gravy made with Roots, &c. ibid.
Another sort of Juice made with Onions. 25.
A General Cullis for Fish. ibid.
Cullis of Craw-Fish. 26.
Cullis of Craw-Fish for Soops. 27.
Cullis of Muscles for Soops. ibid.
A Cullis after another manner for Soops with Muscles. 28.
Green Cullis with Pease. 29.
Green Cullis with green Pease. 30.
A Cullis of Soles for Soops. ibid.
Cullis with Lentils. 31.

Cullis

Cullis with Pearches. Page 32.
Cullis with Carps. ibid.
Cullis of Pikes. 33.
Fish-Broth. 34.

CHAP. II.

Of Fish Stew-pans.

Flounders dress'd in a Stew-pan. ibid.
Roaches dress'd in a Stew-pan. 35.
Plaice in a Stew-pan. ibid.
Barbels dress'd in a Stew-pan. 36.
Trouts dress'd in a Stew-pan. ibid.
Rice in a Stew-pan. 37.
Quavivers dress'd in a Stew-pan. 38.
Roaches broil'd, with Anchovy-Sauce. ibid.
Roaches broil'd, with Craw-Fish Cullis. 39.
Roaches in Slices. ibid.
Roaches en Marinade. ibid.
Fillets of Roaches with Sweet-Herbs. 40.
Fry'd Roaches. ibid.
Roach in Court Boûillon. 41.

CHAP. III.

Of Salmon.

Salmon (in Surprise) with Gravy. 41.
Salmon (in Surprise) en Maigre. 43.
How to dress Salmon with Craw-fish Cullis. 44.

Another way of dressing Salmon with Gravy. Page 45
How to dress a Jole of Salmon, after the Dutch *Fashion.* ibid.
How to dress Salmon in Court Boûillon to be serv'd dry. 46.
How to dress Salmon in Court Boûillon, (Dutch Fashion.) 47.
How to dress Fricandos of Salmon Larded and Glaz'd. ibid.
Broil'd Salmon. 48.
Salmon in Cases. ibid.
Broil'd Salmon. 49.

CHAP. IV.

Of Soles.

Larded Soles. 50.
Slices of larded Soles. 51.
Soles with Sauce (Aux Rois.) ibid.
Slices of Soles with Sweet-Herbs. 52.
Slices of Soles with Champain. ibid.
Soles the Dutch way. 53.
Soles with Champain. ibid.
Soles with Cullis of Anchovy. 54.
Soles with Cucumbers. ibid.
Soles stuff'd with Craw-fish. 55.
Soles stuff'd with Anchovies. 56.
Broiled Soles (A la St. Menhoult.) ibid.
Soles dress'd with Fennel. 57.
Soles dress'd with Sweet-Herbs. 58.
Soles dress'd with Lettuce. ibid.
Soles dress'd (the Dutch Way.) 59.

CHAP. V.

Of Lots or Barbels.

Barbels Larded and Glaz'd. Page 60.
Lots dreſs'd with Champain. 61.
Lots dreſs'd with Champain the Italian *Way.* ibid.
Lots dreſs'd with Sweet-Herbs and Meat. 62.
Lots (A la Perigorde.) 63.
Lots en Maigre with a Spaniſh *Sauce.* ibid.
Lots with a White Sauce. 64.
Lots with Cullis of Cray-fiſh. ibid.
Other Lots en Maigre with a Cullis of Cray-fiſh. 65.

CHAP. VI.

Of Pikes.

A Pike with Oyſters. ibid.
The Entry of a great Pike. 66.
Pikes with a Sauce the German Way. ibid.
A Marinaded Pike for Entry. ibid.
A Pike with a white Sauce. 67.
A way of Roaſting a Pike. ibid.
Pike with Gravy for Entry. 68.
Pikes Robert Sauce. ibid.
Pikes glaz'd. 69.
A Pike in Fricando's. 70.
Forc'd Pikes. 71.
Pikes bak'd and dreſs'd in a Stew-pan. 73.
Fry'd Pikes with Anchovy-Sauce. 74.

A Roasted Pike. Page 74.
A Pike the Polish Way. ibid.
A Pike dress'd the Polish Way with Saffron. 75.
A Pike the Polish way with Lemon. 76.
Another Polish way of dressing Pike with a Blue-Grey Sauce. ibid.
A Pike dress'd another Way. 77.
A Pike Civita Vecchia Fashion. 78.
A Pike the Dutch Way. 79.
A Pike in Court Boüillon, or dry. ibid.
Breame. 80.

CHAP.

Of Lampreys and Eels.

Lampreys with a Sweet Sauce. 81.
Broil'd Lampreys. ibid.
Lampreys the Portuguese Way. 82.
(A Matelot) with several sorts of Fish the Portuguese Way. 83.
Roasted Eels. ibid.
Eels (à la St. Menhoult.) ibid.
Eels after the Bavarian Way. 84.
Eels in Fricando's. 85.
Stuff'd Eels. 86.
Eels with a white Sauce. ibid.
Eels with a brown Sauce. ibid.
Fry'd Eels. 87.
Broil'd Eels. ibid.
Eels (en Ballet.) 88.

CHAP. VIII.

Of Entrys of Quavivers.

Quavivers Fried. Page 88.
Quavivers with Capers. 89.
Quavivers with Cucumbers. ibid.
Quavivers with Lettuce. 90.
Quavivers with Truffles. 91.
Quavivers with Anchovy-Sauce. ibid.
Quavivers with Cullis of Craw-fish. 92.
Quavivers with Oysters. 93.
Quavivers with Craw-fish. ibid.
Quavivers with Muscles. 94.
Quavivers with Champain. ibid.
Quavivers with a white Fricassy. 95.
Quavivers in Fillets. ibid.
Quavivers forc'd. 96.
Fry'd Fillets of Quavivers with Orange-Juice. 97.
Quavivers Roasted. ibid.
Quavivers Larded and Glaz'd. 98.
Quavivers with Larded Fillets. 99.
Quavivers the Italian *Way.* 100.
Roasted Quavivers with Gravy. ibid.
Quavivers with Ham. 101.
Quavivers with Gravy and Craw-fish. 102.
Quavivers with Gravy and Oysters. ibid.
Quavivers à la Braise. 103.
Fillets of Quavivers with Gravy. ibid.
Forc'd Quavivers with Gravy and Mushrooms. 104.
Quavivers with Gravy and Spanish *Cardons.* ibid.

Quavivers with Gravy and Cullis of Partridge. Page 105.
Quavivers in Fillets with Orange-Juice. ibid.

CHAP. IX.

Of Trouts.

Trouts in Court-Boûillon. 106.
Broil'd Trouts. ibid.
Broil'd Trouts with Champignons. 107.
Broil'd Trouts with Cucumbers. ibid.
Broil'd Trouts with Craw-fish. 108.
Entry of Larded and Glaz'd Trouts. 109.
Entry of Trouts (à la Genevoise.) 110.
Entry of Trouts (à la Perigorde.) ibid.
Slices of Trouts with Champain. 111.
Trouts (à la Sainte Menhoult.) ibid.
Trouts forc'd round the Bone. 112.
Fillets of Trouts Marinated and Fry'd. ibid.
Fry'd Trouts. ibid.

CHAP. X.

Of Barbels, Plaice and Bret-fish.

A Barbel Larded. 113.
Fillets of Barbel Larded. 114.
Barbel with Gravy. ibid.
A Barbel with Craw-fish and Gravy. 115.
Barbel the Italian *Way.* ibid.
Barbel Larded. 116.
A Barbel fry'd, the Italian *Way en Maigre.* ibid.

Barbel

Barbel with a Sauce the Italian *Way.* 117.
Barbel another Way. ibid.
Another Barbel with a Parsley-Sauce. 118.
A Barbel with sweet Herbs. ibid.
A Barbel in Fillets à la Sainte Menhoult. 119.
Barbels Marinated and Fry'd. ibid.
A Barbel in Court Boüillon. 120.
A Barbel with an Anchovy-Sauce. ibid.
Plaices, Flounders, and Bret-fish. 121.
Matelote of Plaices, Flounders or Bret-fish. ibid.
Plaice another Way. 122.
Plaice with Craw-fish Cullis. ibid.
Plaice with Anchovy and Caper-Sauce. 123.
Sallet made with Barbels. 124.
Sallet with Quavivers. ibid.

CHAP. XI.

Of Macreuses or Sea-Ducks.

Macreuse à la Braise. 125.
Macreuse in Ragoût with Chesnuts. 126.
Macreuse in Arricot. ibid.
A forc'd Macreuse. ibid.
Macreuse (à la Braise.) 127.
A Roasted Macreuse. 128.

CHAP. XII.

Of Turbots and Stuffings.

Course of Turbots.

Turbots with Meat. 129.

Turbots

Turbots with Craw-fish with Gravy. Page 129.
Turbots (the Italian *way.)* 130.
Turbots (in Court-Boüillon.) ibid.
Glaz'd Turbots. 131.
Larded Turbots. ibid.
Broil'd Turbots en Maigre (the Italian *Way.)* 132.
Another way of Dressing Turbots with an Italian *Sauce.* 133.
Another way of Dressing Turbots. ibid.
Another way of Dressing Turbots with a Parsley Sauce. ibid.
How to dress Turbots with Sweet-herbs. 134.
How to dress Turbots in Slices, à la St. Menhoult. ibid.
Turbots marinated and fried. 135.
Turbots for Dishes en Maigre. ibid.
Turbots with Craw-fishes (en Maigre.) 136.
Turbots (en Casserole.) ibid.
Turbots with Anchovy Sauce. 137.
Turbots (à la Bechameille.) 138.

CHAP. XIII.

Of Salt-Fish.

Fresh-Cod in Ragoût. 139.
A Salt Tail done in the Stew-pan, or otherwise. ibid.
Salt Cod fry'd another Way. 140.
Salt Cod with a Robert Sauce. ibid.
Salt Cod's Tails in Surprise. 141.
Salt Cod (à la Sainte Menhoult.) 142.

Salt

Salt Cod the Italian *Way.* Page 143.
Dry Cod. ibid.
Salt Cod (à la Provencale.) 144.
Salt Cod (the Dutch *Way.)* ibid.

CHAP. XIV.

Of Tunny and Tenches.

Tunny. 145.
Roasted Tunny. ibid.
Fry'd Tenches. 146.
Fricassee of Tenches with a white Sauce. ibid.
Fricassee of Tenches with a brown Sauce. 147.
Forc'd Tenches. ibid.
Tenches dress'd in a Stew-pan. 149.
Tenches Forc'd and Fry'd. ibid.
Tenches with Fillets marinated. 150.
The Mullet. ibid.
Entry of Cod in Court Boüillon the Dutch *Way.* 151.
Entry of a Cod's Head. ibid.
Other Entry of Cod. 152.
Entry of Cod with sweet Herbs. ibid.
Fricassee of Cod. 153.
Fricassee of Cod the Italian *Way.* ibid.

CHAP. XV.

Of Carps.

A Carp (à la Chambor.) 154.
Another Carp (à la petite Chambor.) 156.
Entry of Carps (à l' Estoûfade.) 157.

Other

Other Entry of Carps ſtew'd. Page 158.
Entry of a broil'd Carp. ibid.
A forc'd Carp. ibid.
Another Entry of Carps. 159.
A Carp larded with Eels in Ragoût. 160.
Forc'd Carp. ibid.
Carps in a Haſh. 161.
Other Carp in a Haſh. ibid.
Carps in Fillets with Cucumbers. 162.
A Carp in half Court Boûilloon. ibid.
Carp (in Court Boûillon.) ibid.
Other Carp broil'd. 163.
A Carp accompanied. ibid.
Another Carp accompanied. 164.
Roaſted Carp. 166.
Entry of Carps. ibid.
A Carp (the Bohemian *Way.)* 167.

CHAP. XVI.

Of Watervis and Pearches.

Pearches, the Armenian *Way.* 168.
Pearches the Dutch *Way with an Egg Sauce.* ibid.
Pearches dreſs'd another Way. 169.
Broil'd Pearches. ibid.
Omghekeerde Armeniaans. 170.
Pearches call'd (Doop-Fiſh.) ibid.
Pietercely-Boars. ibid.
Other Pearches dreſs'd the ſame Way. 171.
Watervis. ibid.
Schellvis. 172.
Broil'd Schellvis. 173.

CHAP.

CHAP. XVII.

Of Eggs and Omelets.

Eggs with Orange-juice. Page 173.
Eggs in Caule. 174.
Eggs with Endive. ibid.
Eggs with Lettuce. 175.
Eggs with Cellery. ibid.
Eggs with Craw-fish. 176.
Eggs with Craw-fish. 177.
Eggs with Craw-fish on Fast-Days. ibid.
Eggs the German *Fashion.* 178.
Eggs the Burgundian *Fashion.* ibid.
Eggs the Swiss *Fashion.* ibid.
Eggs the Portugal *Way.* ibid.
Portugal *Eggs another way.* 179.
Eggs with Pistachoes. 180.
Eggs with Pistachoes. ibid.
Eggs with Bread. 181.
Eggs with Orange Flower Water. ibid.
Eggs in Slips. 182.
Eggs the Italian *Fashion.* ibid.
Eggs with Sorrel Juice. ibid.
Eggs al à Tripe. ibid.
Eggs the Italian *Way al à Tripe.* 183.
Eggs Fry'd al à Tripe. ibid.
Other Eggs the Italian *Way.* 184.
Eggs with Verjuice. ibid.
Eggs with the White of Partridges. ibid.
Eggs with the White of Fowls. 185.
Eggs with Gravy Glaz'd. ibid.
Eggs with Gravy. ibid.

Eggs

Eggs ſtirr'd with Gravy. Page 186.
Eggs with Almonds Glaz'd. ibid.
Eggs Poach'd with Cucumbers. 187.
Eggs with Craw-fiſh for a ſecond Diſh. ibid.
Eggs with Truffles. 188.
Artificial Eggs dropt whole in Butter. ibid.
Artificial Eggs. 189.
Stuff'd Eggs for a ſecond Courſe. 190.
Other Eggs ſtuff'd with Cucumbers. 191.
Eggs Poach'd in Butter, with Endives. 192.
Eggs Poach'd in Water, with Endives. 193.
Eggs Glaz'd with Cucumbers. ibid.
Eggs with Anchovies. 194.
Eggs with Sorrel. 195.
Eggs with Muſhrooms. 196.
Eggs the Grand-mother's Way. 197.
Eggs the Huguenot Way. ibid.
Eggs the Huguenot way with Eſſence. 198.
Eggs the Huguenot way with Lobſter Cullis. ibid.
Little Janttee Eggs. ibid.
Eggs with Milk. 199.
Eggs with Bacon. ibid.
Eggs with Bacon the Engliſh *Way.* 200.
Eggs the Engliſh *Way.* 201.
Eggs Fry'd whole, or Drop'd in Butter. ibid.
Eggs Drop'd in Cream the Piedmont *Way.* ibid.
Eggs the Lombardy *Way.* 202.
Eggs the Antidame Way. ibid.
Omelet with Gammon of Bacon. 203.
Omelet of a Calf's Kidney. ibid.
Omelet puff'd with Kidney of Veal. ibid.

Omelet

Omelet with Sugar. Page 204.
Omelet with Beans or other Greens, with Cream. 205.
Omelet the Noailles *Way.* ibid.
Omelet with Marrow. 206.
Omelet roll'd with Crusts of Bread. 207.
Omelet with Oysters. ibid.
Omelet with Craw-fish. 208.
Omelet in Galantine. ibid.
Omelet with Blood. 210.
Omelet Farcée. ibid.
Omelet with the Liver of a Roe Buck. 211.
Omelet in Poupiet. 212.
Omelet with Eels. 213.
Eggs mix'd and stirr'd with Anchovies. 214.
Eggs mix'd with Truffles. ibid.
Cheese melted with Truffles. ibid.
Eggs the Sultaness's Way. 215.
The same another Way. 216.

CHAP. XVII.

Of Dainty Dishes with Cream.

Rice Cream. ibid.
A Cream Veloutée. 217.
Cream Veloutée with Pistachoes. ibid.
Cream of Pistachoes (au Bain Marie.) 218.
Cream (Veloutée) with Chocolate. 219.
Chocolate Cream (au Bain Marie.) 220.
Tea Cream. ibid.
Coffee Cream. 221.
Orange-Flower-Cream. ibid.

A White and thin Cream. Page 222.
Paſtry Cream. ibid.
Burnt Cream. 223.
Cream the Italian *Way.* 224.
Crackling Cream. ibid.
Cream with the White of a Capon. 225.
Fry'd Cream. 226.
Sweet Cream. ibid.
Another ſort of white and thin Cream. 227.
Blanch Manger. ibid.
Blanch à Manger with Hartſhorn. 228.
Almond Paſte for all Sorts of Glaz'd Cuſtards and Croquantes. 229.
Cream with Ice for Cuſtards. ibid.
Other Piſtachoes Cream for Cuſtards in Ice. 230.
Apple Cake. 231.
Apples the Portugueſe *Way.* ibid.
A ſort of Apples call'd à la Bourdaloue. 232.
A Loaf à la Dauphine. ibid.
Small Loaves call'd à la Dauphine. 233.
Small Loaves of Piſtachoes. 234.
Cream (à la Sultane.) ibid.
A Muſcovite *dainty Diſh, call'd* Kaiſſeté. 235.
An Amandée. 236.

CHAP.

CHAP. XVIII.

Of Artichokes, Aſparagus, Green Peaſe, Cucumbers and Cabbage.

Artichokes the Italian *Way.* Page 236.
Artichokes (à la Brigoule.) 237.
Artichokes (à l' Etouffade.) ibid.
Artichokes (in Surpriſe.) ibid.
Artichokes with a white Sauce. 238.
Artichokes with Butter. ibid.
Fry'd Artichokes. ibid.
The Way of dreſſing Cardons. 239.
Artichokes with Fritures. 241.
Artichokes with Oil. ibid.
Aſparagus with Cream. 242.
Aſparagus with Gravy. 243.
Aſparagus with Butter. ibid.
The way of Preſerving Aſparagus. 244.
Aſparagus with Oil. ibid.
Aſparagus with Green Peaſe. ibid.
Entremets of Peaſe the Portugueſe *Way.* 245.
Green Peaſe with Cream. 246.
Other Green Peaſe. ibid.
The Way of preſerving green Peaſe. ibid.
Other Green Peaſe. 247.
Entremets of fine Green Beans. 248.
Another Entremets of middling ſorts of Beans. ibid.
Entremets of Beans the Italian *Way.* 249.
French Beans with Gravy. ibid.
French Beans with Gravy. 250.

Forc'd Cucumbers. Page 250.
Forc'd Cucumbers en Maigre. 251.
Cucumbers (à la Matelote.) 252.
To preserve Cucumbers. ibid.
Forc'd Cabbage for Entry. 253.
Collyflowers with Gravy, for Entremets. 254.

CHAP. XIX.

Of Hot second Course Dishes.

Ragoût with Palates of Beef. Page 255.
Another Ragoût with Palates of Beef the Italian *Way.* 256.
Other Palates of Beef (in Gratin.) ibid.
Calves Ears. ibid.
Anchovies (in Canapé.) 257.
Anchovies (in Allumette.) 258.
Amourettes. ibid.
Toasts with Ham. 259.
Slices of Ham dress'd another Way. 260.
Toasts with Veal Kidneys. ibid.
Toasts with Veal Kidneys another Way. 261.
Other Toasts with Veal Kidneys. 262.
Ragoût of Sweet-Breads of Veal. ibid.
Sweet-Breads of Veal (à la Dauphine.) ibid.
Stuff'd Sweet-Breads (à la Dauphine) with a Ragoût of Craw-fish. 263.
Sweet-Breads (en Fricandoes.) ibid.
Roasted Sweet-Breads. 264.
Sweet-Breads dress'd with Sweet-Herbs. ibid.

Another

Another ſort of Sweet-Breads ſtuffed with Sweet-Herbs. Page 265.
Sweet-Breads marinated. 266.
A Ragoût of Fat Livers. ibid.
Another Ragoût of Fat Livers. 267.
Fat Livers in Cawls. 268.
Another ſort of Livers in Cawls. ibid.
Ducks Tongues. 269.
The manner of dreſſing Cocks Combs. 270.
Ragoût with Cocks Combs for a dainty Diſh. ibid.
A Ragoût with Cocks Combs with a white Sauce, for a dainty Diſh. ibid.
Another dainty Diſh with Cocks Combs. 271.
A Ragoût made with Cocks Combs, Cocks Kidneys, and Fat Livers, &c. *call'd a mixt Ragoût.* 272.
(*A Panache*) *or Hogs Ears.* ibid.
A Ragoût call'd (*Menu de Rois.*) ibid.
Hogs Ears (*en Gratin.*) 273.
A Ragoût made with ſmall Eggs and Cocks Kidneys. ibid.
Animelles or Lambs Stones. ibid.
Lambs Stones after another way. 274.
Lambs Stones the Italian *Way.* ibid.
Truffles done au Court Bouillon. 275.
Truffles the Italian *Way.* 276.
Truffles the Provenſal Way. ibid.
Another Ragoût of Truffles. 277.
A ſort of Jelly call'd Pot d'Eſpagne. ibid.
A Loaf with Ham. 278.
Small Loaves call'd Grenadins en Pot d'Eſpagne. ibid.

A

A Loaf with Mushrooms. Page 279.
Another Loaf with Mushrooms. 280.
A Loaf with Truffles. ibid.
A Loaf with Morilles. ibid.
A Loaf with Tops of Asparagus. 281.
Tourifas, or a Toast with Bacon. 282.
A Ragoût with soft Roes. ibid.
Sturgeon a la Saint Menhoult. 283.
Larded Sturgeon in Fricandos. ibid.
Roasted Sturgeon. 284.
Sturgeon with Sweet Herbs. ibid.
Sturgeon after the Dutch *way.* 285.
Stew'd Sturgeon after the French *Way.* ibid.

CHAP. XX.

Of dainty Dishes of Mushrooms and Morilles.

Ragoût of Mushrooms. 286.
Mushrooms with Cream and other ways. ibid.
Forc'd Mushrooms. ibid.
The way of preserving Mushrooms. 287.
How to pickle Mushrooms to preserve them. ibid.
Another way to preserve Mushrooms. 288.
Mushrooms in Powder. ibid.
Mushrooms the Italian *way.* 289.
Other Mushrooms the Italian *way.* ibid.
Other Mushrooms the Italian *way.* 290.
Other Mushrooms the Italian *way, with a White Sauce.* ibid.
Ragoût of Mushrooms. ibid.

Another

Another way of Dressing Mushrooms the Italian *way.* Page 291.
Ragoût of Mushrooms. ibid.
Mushrooms with a White Sauce. 292.
Other Ragoût of small Mushrooms. ibid.
Ragoût of small Mushrooms the Italian *way.* 293.
Morilles with Cream. ibid.
Forc'd Morilles. 294.
Morilles the Italian *way.* ibid.

CHAP. XXI.

Of dainty Dishes, with Craw-fishes, Oysters, and Muscles.

A dainty Dish of Craw-fish with a white Sauce. 295.
A dainty Dish of Craw-fish the Italian *way.* 296
Another dainty Dish of Craw-fish (the Italian *way.)* ibid.
Craw-fish à la Saint Menehoult. 297.
Craw-fish dress'd another way. ibid.
Lobsters. 298.
Lobsters the Italian *way.* ibid.
Lobsters another way. 299.
A Crab. ibid.
Crab-fish after the English *Fashion.* ibid.
A Ragoût of Oysters. 300.
Other Ragoût of Oysters. 301.
Another Ragoût with Oysters. ibid.
Broil'd Oysters. ibid.

Oysters

Oysters in a Stew-pan. Page 302.
Forc'd Oysters. ibid.
Fry'd Oysters. 303.
Oysters the Muscovite *way.* ibid.
Forc'd Oysters. 304.
Oysters on Skewers. ibid.
Oysters in Shells. ibid.
A small Loaf with Oysters. 305.
A Ragoût of Muscles. ibid.
A Ragoût of Muscles with a white Sauce. 306.
Another Ragoût of Muscles. ibid.
Another Ragoût of Muscles. 307

THE

A TABLE of thirty Covers, ſerved up with forty three Diſhes for a Dinner.

1 Surtout in the middle.
2 great Entries on the Side of the Surtout.
1 A Quarter of Veal *(à la Cream)* a Pint of Cream, ſix Quarts of Milk.
1 hind Saddle of Mutton, with Turnips.

2 Olio's on the Side of two large Entries.

1 Olio of Rice with Cray-fiſh, 100 Cray-fiſh.
1 Olio plain.

2 Entries on the Side of the Olio's.

1 Surloin of Beef roaſted.
1 Quarter of Veniſon marinated and larded.
2 Pies of two Legs of Mutton, to ſhut up the Ends of the Table.

16 Hors d'Oeuvres.

2 of Pies the *Spaniſh* way, 4 Partridges, 2 Necks of Mutton.
2 Pies of Baraquilles, 2 Partridges, 2 Chickens and Cocks-combs, 2 Sweetbreads.
4 of Melons.
4 of Figs.
4 of Oyſters.

For the other middle Side of the Table.

2 Olio's *(à la jambe de Bois.)*

4 Round Diſhes for 4 middling Entries, *viz.*

1 Granade, half Ham, and half ſlices of Veal, 6 Pigeons, 4 Sweetbreads of Veal.
1 Entry of 4 Granadins, two larded and two with Cardoons.
1 Loaf *(en côte de Melon)* 6 Quails, 8 Mutton Rumps, 6 Artichoke Bottoms.
1 of Fillets of a Surloin of Beef larded with Endive.

4 other Diſhes Octogones.

1 of two Fowls *(à la Montmorency)* a Salpicon.
1 of 2 Turkeys roaſted with Cucumbers.
1 of a young Gooſe *(à la Gaſcoigne.)*
1 of five Pigeons with Eggs, ſweet Herbs and Cray-fiſh Tails.

4 Soops.

1 Biſque of Cray-fiſh, 6 Pigeons, 50 middling Cray-fiſh.
1 Soop with a Fowl, and Herbs garniſhed with Cucumbers.
1 Soop of Cabbage, with 3 Partridges and thin Bacon.
1 Soop *(à la Reine)* with 2 Chickens, the Rim garniſhed with fine Paſte.

4 Oval Diſhes.

1 of 2 Neats Tongues the *Poliſh* way.
1 of 12 Sheeps Tongues, the ſauce *(au Mireton.)*
1 of 10 Mutton Rumps, ſtrew'd with Bread, and broil'd in the Oven, with a thick Gravy under them.
1 of Popiettes roaſted the *Italian* way, with Eſſence of Ham.

Second Courſe.

24 Entries and Small Diſhes, to remove the 8 Soops and 16 Hors d'Oeuvres of Figs, Melons, ſmall Pies and Oyſters.

2 Middling Entries, to remove the two Pots of Olio.

1 Fillet of a Surloin of Beef with Cullis of Ham.
1 Leg of Mutton in Hog's Blood.

Continuation of the Courſe.

2 Middling Entries, to remove the two Pots of Olio.

1 of Ham roaſted with Spinage, 1 Bottle of *Spaniſh* Wine.
1 of a Sturgeon roaſted with *Spaniſh* Sauce.
4 Bottles of white Wine.

4 Middling Entries, to remove the four Soops.

1 of Sturgeon broil'd with Orange Juice.
1 of Salmon broil'd with ſweet Herbs.
1 of a Barbot glaz'd with Anchovy ſauce, or broil'd in the Oven with Lemon Sauce.
1 of Soles *(à la Ste. Menehout)* with Orange Juice.

16 Small Diſhes, to remove the Hors d'Oeuvres, Melons, Figs, *&c.*

1 of five Partridges with *Spaniſh* ſauce, one Bottle of Champagne.
1 of ſix young Pigeons with Fillets of Soles.
1 of eight Quails with Bay-leaves, with Orange Juice.
1 of Pheaſants with Carp ſauce, 1 Carp, 2 Pheaſants.
1 of two Chickens *(à la Cendre)* with an Eſſence of Ham.
2 of Pigeons *(au Soleil)* twelve Pigeons.
2 of ſix Chickens marinated with Verjuice.
1 of Cray-fiſh accompanied, 12 Cray-fiſh, 3 Sweetbreads of Veal.
1 of Pigeons in Fricando's, ſix Pigeons.
1 of two Fowls in Fillets with Cream.
1 of Fillets of Sheeps Tongues with Cucumbers, 6 Tongues.
1 of forc'd Cucumbers *(à la Matelote)* 2 Partridges and Eſſence of Ham.
1 of Veal Sweetbreads *(à la Dauphine)* larded with Eſſence of Ham.
1 of young Partridges *(en Salmi.)*

Third Courſe.

8 Large Entremets for the middle of the Table.

1 a Ham Paſty, to remove the Quarter of Veal at the Side of the Surtout.
1 a Paſty made of Veniſon or of Partridges, 10 Partridges.
2 of large Cray-fiſh dreſſed in Pyramid, 150 Cray-fiſh.
1 of a *Compiegne* Cake.
1 of a Croquante.
2 Diſhes of roaſt Meat.

20 Diſhes of roaſt Meat, to remove the Entries.

1 of a young wild Boar.
1 of a Fawn.
2 of Pheaſants.
2 of young Quails, 30 Quails.
2 of young Ducks, 6 Ducks.
2 of Turkeys, 4 Turkeys, 2 larded.
2 of Fowls, 4 Fowls, 2 larded.
2 of Chickens, 8 Chickens, 4 larded.

Continuation of the Courſe.

2 of Pigeons with Eggs, 10 Pigeons, 5 larded.
2 of Wood Pigeons, 10 Wood Pigeons, 5 larded.
2 of 16 Turtle Doves, 8 larded.

16 Sallets and Lemons to remove the 16 Hors d'Oeuvres.

2 Sellery Sallets.
2 of Cucumbers.
2 of Boiled Sallets.
2 of Lettices.
8 of Lemons and Oranges, which make the 16 Hors d'Oeuvres.
8 Sauces.
2 of Poivrades.
2 of Verjuice.
2 of Sauces *(au pauvre Hommes.)*
2 of Remoulades.

Fourth Service.

32 Diſhes of Entremets to remove the 18 Diſhes of roaſt Meat, the Lemons, Sallets, Oranges and Sauces; the firſt two Diſhes of Roaſt-Meat remain ſtanding.

16 Cold Entremets.

2 of Tourtes of Peaches *(à la Glace.)*
2 of Tourtes of Apricots *(à la Glace.)*
2 of Truſles *(en Court Bouillon.)*
2 of Neat's Tongues and Udder.
2 of Galantines of Pig, 2 Pigs, 2 Partridges, 1 Ham, Piſtaches half a Pound, 12 Eggs, 6 Pound of Bacon.
2 of Cream the *Italian* way, 2 Quarts of Cream.
2 of Bottoms of Artichokes in Sallet.
2 of ſmall Puffs.

16 Small Diſhes of hot and cold Entremets.

2 of Jelly and Blane-manger, ſerved up in Cryſtal-Glaſſes.
2 of green Peaſe, garniſhed with fry'd Cruſts of Bread.
2 of Cardes with Gravy.
2 of Artichokes *(à l'Eſtouffade.)*
2 of Cray-fiſh with white Sauce.
2 of Rammequins.
2 of *Peaux d'Eſpagne*, 2 Partridges.
2 of Cannellons.

A TABLE of 20 or 25 Covers, ſerved with 29 Diſhes.

First Courſe.

The Middle of the Table.

A Surtout in the Middle.

1 Piece of Beef, garniſhed with Attelets.
1 Quarter of Veal with Gravy.

2 Terrines.

1 of Fillets of Pikes with Cray-fiſh.
1 of a Matellottée of one Eel and two Carps, and two large Pikes.

2 Pots of Olio.

1 of Water.
1 of Roots with Oil.

2 Terrines.

1 of Fillets of Soles.
1 of Fillets of Eels.
At each of the Table 2 Diſhes of Petits Patées.

4 Soops.

1 of Biſque of Cray-fiſh.
1 of Muſcles.
1 of Pottage *de Santé.*
1 Soop, *(à la St. Cloud.)*

8 Entries, 4 with Meat and 4 in Meager.

1 of Chickens, *Italian* ſauce.
1 of young Turkeys with Truſles.
1 of Fricandoes of Veal glazed.
1 of Pheaſants, with a Carp ſauce, a Carp.

The 4 Meager Diſhes.

1 of a Pudding of old Ling *(à la Moſcovite.)*
1 of Carps forc'd *(à la Dauphine)* 3 Carps.
1 of Eels rowl'd, one Eel.
1 of Tenches, *(à la Ste. Menehout.)*

8 Small Diſhes of Melons, Figs and Radiſhes.

4 Removes for the Soops.

1 of Pikes, *(à la Civita Vecchia.)*
1 of Perches, the *Dutch* way.
1 of Trouts *(à la Genoiſe.)*
1 of Turbot broil'd, with Shalot ſauce, and Oil.

To remove the 8 Small Diſhes of Melons, Figs and Radiſhes.

1 of Lottes with Champagne.
1 of Soles, the *Italian* way.
1 of Sturgeon roaſted, ſharp Sauce.
1 of Fillets of Pikes, with an *Italian* ſauce.

4 of Meat.

1 of Quails with Oil.
1 of young Partridges, the *Spaniſh* way.
1 of Pigeons, *(à la d'Huxelles.)*
1 of Fillets of Fowls with Cray-fiſh.

Second Courſe.

For the large Entremets for the Middle of the Table.

1 Ham Paſty.
1 Turkey Paſty.
1 Salmon.
1 Turbot.
2 of Cray-fiſh.

For the two Sides of the Table.

1 Savoy Cake.
1 Croquante.

8 Diſhes of Roaſt, *viz.* 4 of Meat and 4 Meager.

1 of 6 Chickens *(à la Reine.)*
1 of Fowls.
1 of 6 young Partridges.
1 of 4 Wood Pigeons.

4 Sallets and 4 Sauces.

The 4 Meager.

1 of Soles fry'd in Oil.
1 of Barbots.
1 of Trouts.
1 of fry'd Pikes.

Third Courſe.

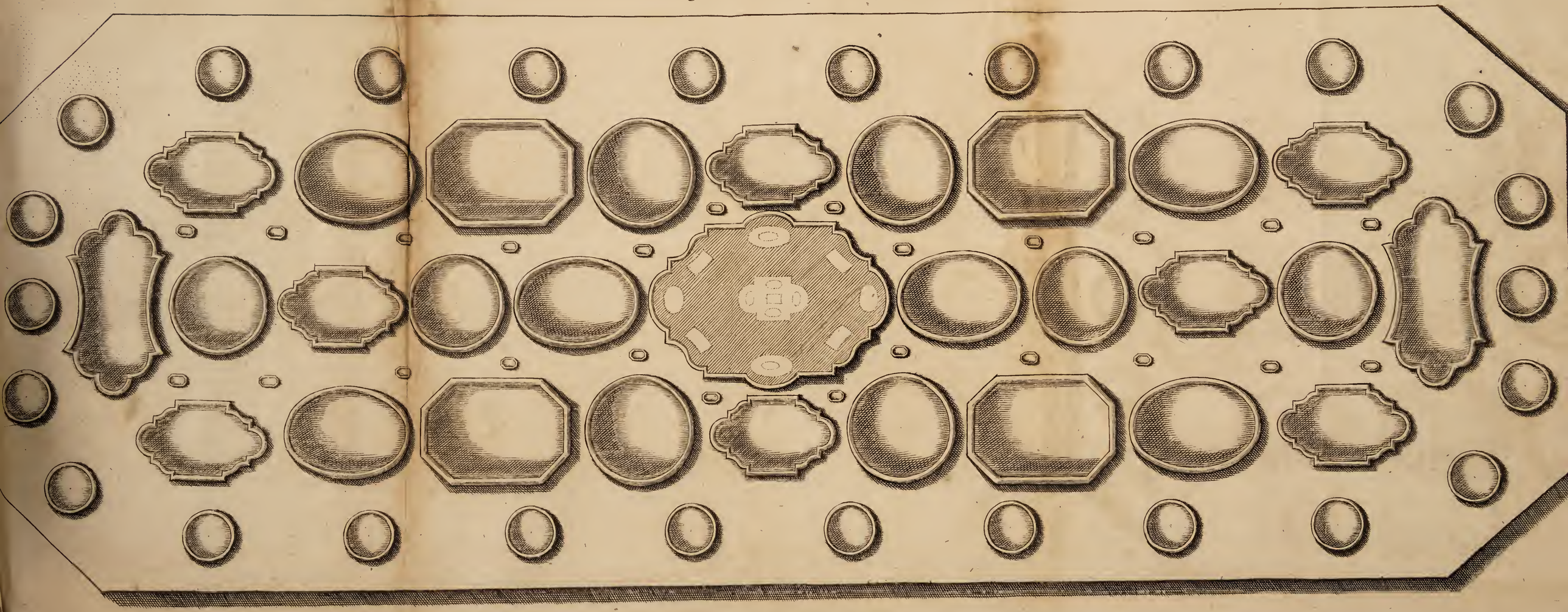
8 Entremets, to remove the 8 Diſhes of roaſt.

1 of ſmall Loaves of Piſtaches.
1 of *Puis d'Amour.*
2 Tourtes *(à la Glace.)*
2 of Turkey Caps.
1 of *Crême ſoufflée.*
1 of *Crême veloutée.*

8 hot Entremets to remove the 4 Sallets and 4 Sauces.

2 of Truſles, the *Italian* way.
2 of Lamb-ſtones.
2 of little Artichokes, in Surprize.
2 of Quiſſelles.

A Table of Twentij or five and twentij Covers.



A BILL of Fare for a Supper of 15 or 16 Covers, ſerved up with a great Diſh, two middling, four ſmall, and ſix Hors d' Oeuvre.

Firſt Courſe.

For the Middle.

1 Quarter of Veal in Cawl.

2 Pots of Olio, one for each End.

1 *à la jambe de bois.*

1 with Rice and Cray-fiſh Cullis.

Four Entries.

1 of Pullets *(à la Montmorancy.)*

1 of Partridges the *Spaniſh* way.

1 of young Ducks with Orange-Juice.

1 of Pigeons *(à la d'Huxelles.)*

6 Small Diſhes.

1 of Mutton-Cutlets glaz'd with Endive.

1 of Fricando's of Veal glaz'd with Sellery.

1 of Popiettes the *Italian* way.

1 of Larks the *Moſcovite* way.

1 of Fillets of Soles with Champain.

1 of Eels glaz'd with an *Italian* Sauce.

To remove the two Pots of Olio.

1 of a Turbot glaz'd.

1 of a Jowl of Salmon boiled, with Shrimp-Sauce.

Second Courſe.

Entremets.

1 of a roaſted Ham for the middle.

For both Ends of the Table.

1 of a Savoy Cake.

1 of a Cake of mille Feuilles.

4 Diſhes of roaſt Fowl.

1 of Turkeys.

1 of Fowls.

1 of Partridges.

1 of young Pigeons dreſs'd like Ortolans.

4 Sallets, and 2 Sauces.

Third Courſe.

10 Hot Small Entremets to remove the Sauces, Sallets, and Roaſt-Meat.

1 of Cray-fiſh the *Italian* way.

1 of Sweet-breads of Veal *(à la Dauphine.)*

1 of Artichokes the *Italian* way.

1 of green Peaſe.

1 of Lamb-Stones.

1 of Anchovies in Canappé.

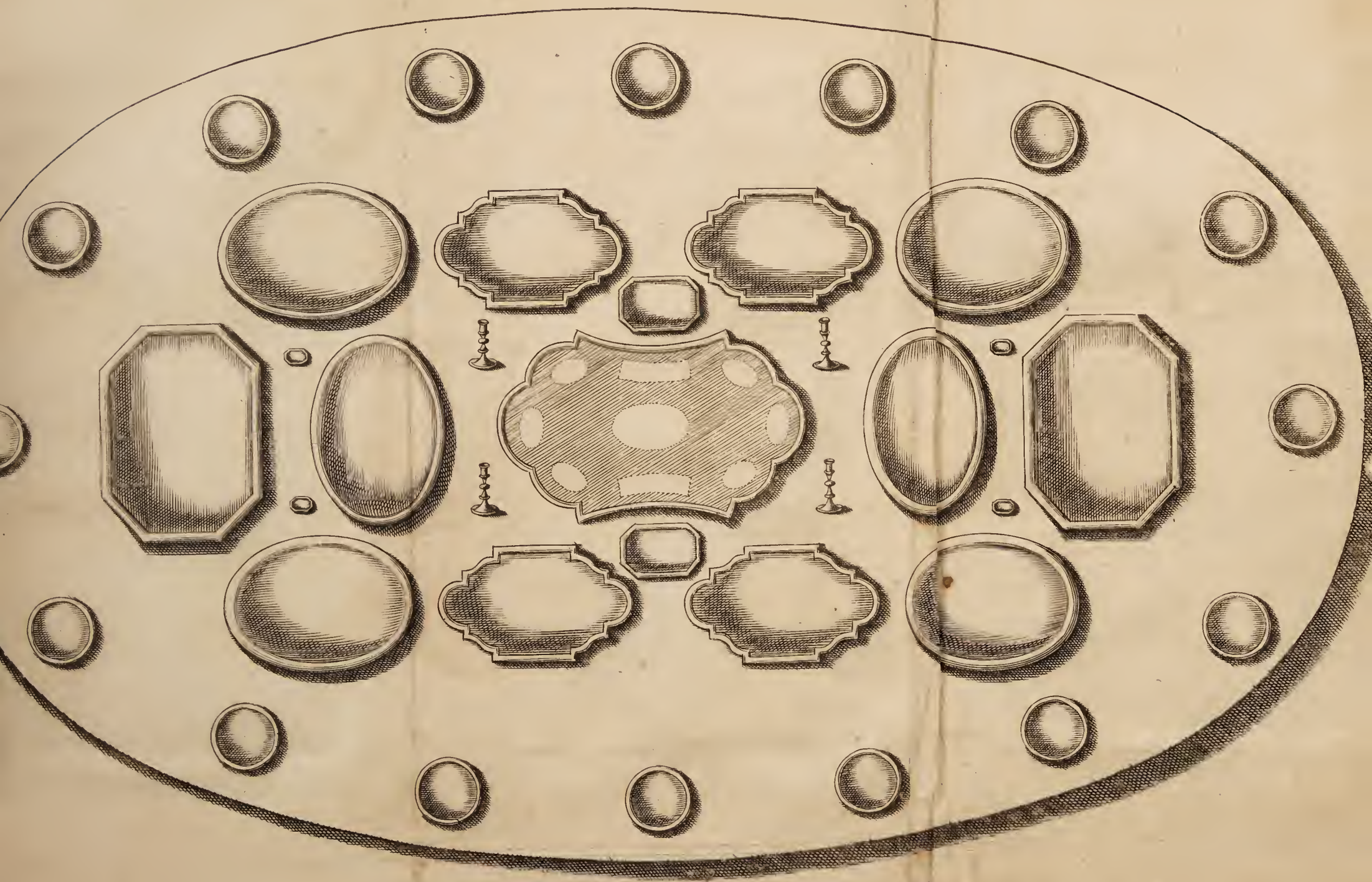
1 of Cock's Combs.

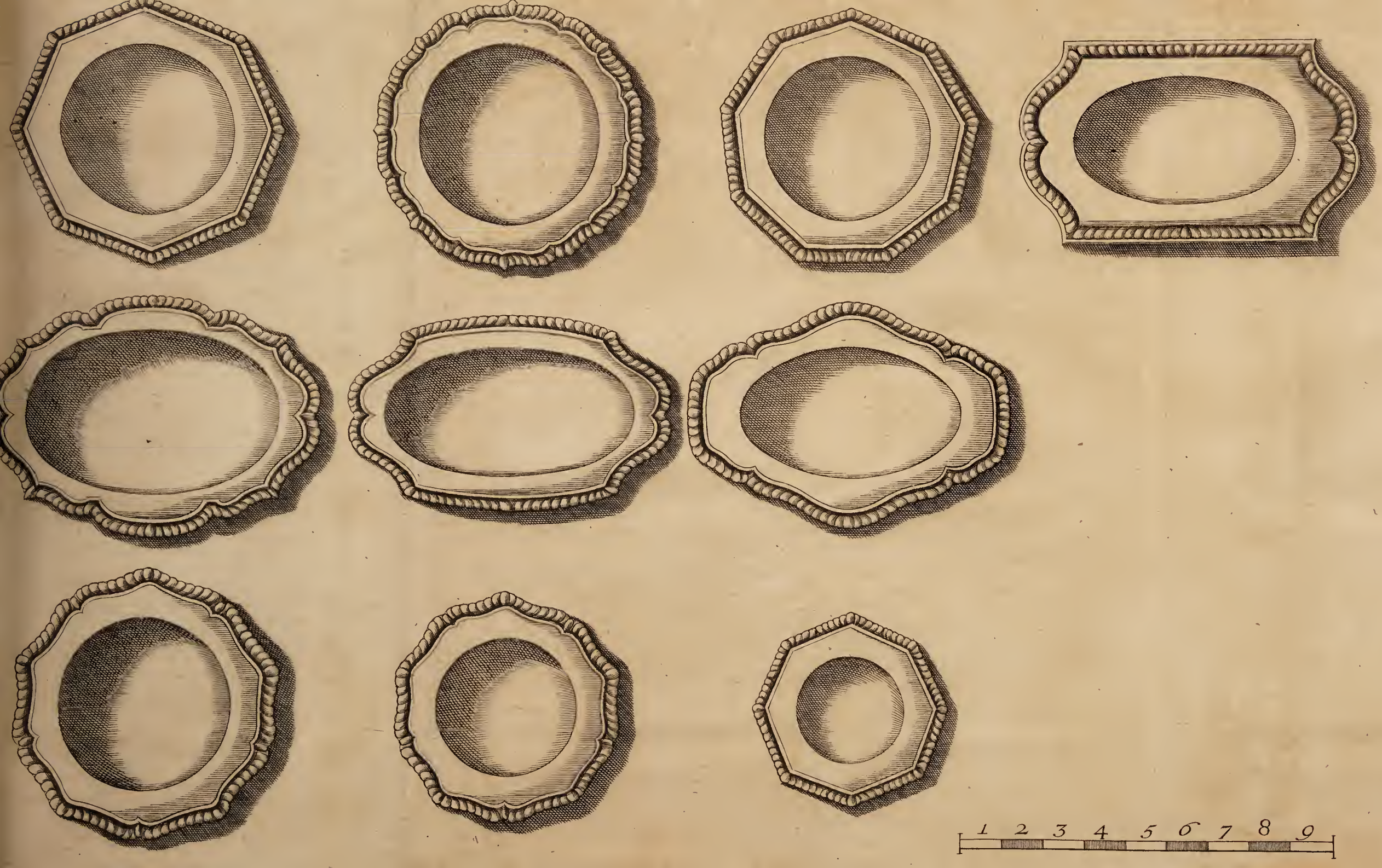
1 of Duck's Tongues.

1 of *Peaux d'Eſpagne.*

1 of Eggs with Gravy.

A Table of fifteen or Sixteen Covers for a Supper.

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THE MODERN COOK.

CHAP. I.

Of Soops en Maigre.

A Broth for all ſorts of Soop en Maigre.

PUT over the Fire in the Evening a Kettle full of Water, with Peaſe, of what Quantity you pleaſe, with Carrots, Parſnips, Celery, Cabbage, Leeks, Turnips, Onions, and Cloves. Let all theſe boil till next Morning; being well boil'd, take off your Kettle and let the Liquor ſettle. Put a Stew-pan over the Fire with Carrots cut into two, ſome Parſnips and whole Onions, with ſome Butter: cover the Stew-pan, but ſtir it now and then; and your Roots having got a good Colour, moiſten them with your Peaſe-Soop; put all your Roots with their Liquor in a Pot or Kettle, fill it up with your Peaſe-Soop: let it ſtew ſoftly, ſeaſon it, put in a bunch of Celery, one of Leeks, and one of Parſley-Roots a Mignonette; if you have any Carcaſſes of Fiſh put them to it: for all ſorts of Fiſh are good to the purpoſe, provided they have no ſcent of muddy Water. This Broth is good to moiſten all

ſorts of Cullis made with Fiſh, or Soops made with Herbs, Onions, Cabbage, or Lentils. This is the Foundation of all Soops en Maigre, and the Broth for Olios is made after the ſame manner, for the Cullis only makes the Difference.

A Soop with Lentils and Oil, the Provenſal Way.

PICK ſome Lentils, waſh and boil them with your Peaſe Soop; when they are half boil'd, put two Spoonfuls of good Oyl to them, a dozen of Cloves of Garlick, ſome Onions, one of them ſtuck with Cloves, a Spoonful of Fiſh-Jelly, and two Glaſſes of Champain. Your Lentils being dreſs'd, take out the Onions, skim off the Fat, let them be reliſhing and not too thick. Put ſome Cruſt of Bread in your Diſh, place in the middle a large piece of the firſt cut, and put in it half a Ladleful of the thineſt Broth of your Lentils, with a little Fiſh-Jelly. Let theſe Cruſts be well ſoak'd, and when they are ſticking to the bottom of your Diſh, garniſh it round with ſome fry'd Bread, pour in it your Lentils and ſerve them up hot.

A Soop with Cabbage and Oil after the Provenſal manner.

PUT ſome blanched Cabbage in a Kettle without tying it, with half a dozen of Onions, as many Carrots, four Cloves of Garlick, two Spoonfuls of good Oil, and a

Spoon-

Spoonful of Fiſh-Jelly. Fill your Kettle with the foreſaid Broth, let your Cabbage be well boil'd; this done, take out the Carrots and Onions, skim off the Fat. Then take a chipped Soop-Loaf, cut off the Cruſts, put them in a Stew-pan, with ſome of your Cabbage-Broth. Let them be ſoak'd, diſh up your Soop, place your Cabbage round it with a large Cruſt in the middle; pour more Broth into it, ſerve your Soop up hot.

A Soop with Soles.

TAKE ſome good freſh Soles, ſcrape and waſh them. If they are ſmall, ſtuff two of them, but if they are large, ſtuff one only; thus ſtuffed and baked, put them over your Soop, in the middle of the Diſh. Take out the Bone; take ſome of its Fleſh, with ſome of that of a Carp, ſome Muſhrooms, a little Parſley and ſhred Chibbols; ſeaſon it with Pepper, Salt, Sweet-herbs, fine Spice, two or three Yolks of Eggs, and a piece of Bread of the bigneſs of an Egg boil'd in Cream; and mince it well. Fill your Sole or Soles with this Stuffing; and rubb'd with freſh Butter: Take a Stew-pan or a Silver Diſh, ſalt and pepper it, and place your Sole or Soles in it, with ſome melted Butter over them, and ſtrew them with Crums of Bread, colour them in the Oven, or under a Cover of a Baking-pan. Fry three or four more Soles, and cut their Fleſh in Slices to garniſh the

Diſh with. Take the Cruſt of a *French* Rowl, ſoak it in a Stew-pan. Diſh up your Soop, garniſh your Diſh with the Slices of your Soles, and pour your Cullis over them; ſerve them up hot. The way of making this Cullis you'll find in the Chapter of Cullis.

Cruſts with Lentils.

CUT a Loaf in two, and take out the Crum. Put the Cruſts in a Diſh, and let them ſoak with Fiſh-Broth, till they ſtick to the Diſh; pour over it your Cullis of Lentils, and ſerve it up hot. The way of making this Cullis of Lentils, ſee in the Chapter of Cullis. Soops of Lentils are made the ſame way, only that there you ſoak the Cruſt in a Stew-pan, and diſh it up with the Cullis over it. Garniſh your Diſh with your Oyſters, and put over it your Pike with your Cullis; ſerve it up hot.

At another time you may make uſe of a Cullis of Craw-fiſh, or of a white Cullis. See the Chapter of Cullis. You may make a Soop with Eels the ſame way: you uſe Turnips inſtead of Oyſters.

A Soop with Almond-Milk.

TAKE one or two Pounds of Almonds, ſcald and pound them, moiſten them with a little Water; keep a Stew-pan ready over the Fire with lukewarm Water ſalted a little;

tle; pour this Water into a Pan to your Almonds, and ſtrain it well two or three times thro' a Sieve; and put it in a Kettle with a bit of Sugar, and a ſtick of Cinnamon. Let it boil ſlowly, cut ſome Bread in thin ſlices, and when dry'd before the Fire, let them ſoak with your Almond-Milk; pour over your Bread a ſufficient quantity of the ſame Milk.

Boil about two Pints of Water in a Kettle, and put in the Crum of two *French* Rowls, mixt and pounded with Almonds, and let it ſoak three or four Hours with Sugar and Cinnamon; ſtrain off the Almond-Milk, the reſt done as before, garniſh your Diſh with March-pane or Bread fry'd.

A Soop call'd (Pottage de Sante) with Fiſh.

TAKE about half a Peck of dry'd green Peaſe, boil them in a large Kettle full of Water. Then let the Broth ſettle, and pour the thineſt of it into another Kettle, with eight or ten Onions, a bunch of Carrots, a bunch of Parſnips, Parſley-Roots, and two Ladlefuls of the Juice of Onions; ſeaſon it with Salt, let it boil. Add a bunch of Endives and a bunch of Celery: at another time inſtead of theſe Herbs, put in Roman Lettices, or ſome Cucumbers, with Sorrel and Purſlaine, with a bunch of Chervil. Let the Broth be palatable, and ſoak

ſome Cruſts of Bread in it, and in your Diſh garniſh it according to the Seaſon. Pour over it more of the ſame Broth, put a Cruſt of Bread in the middle; ſerve up your Soop hot.

A white Onion Soop en Maigre.

PEEL two or three dozen of ſmall Onions, blanch them in boiling Water, drain them, put them in a ſmall Kettle to boil in ſome of your ſoaking Broth. Whilſt this is a doing, make a white Cullis as follows, *viz.* Take two Ounces of ſweet Almonds, peel and pound them, moiſten them now and then with ſome Milk, add four Yolks of hard boil'd Eggs to them, and ſome Crum of Bread ſoak'd in Broth. Pound and mix it together, ſtrain it off into a Kettle, with two or three Ladleſuls of your ſoaking Broth: keep it hot. Then let the Cruſt of a *French* Rowl ſoak in your Onion Broth, put a large Cruſt in the middle, when ready to ſerve up, pour ſome of your white Cullis over it with your Onions; ſerve it up hot.

A Soop of Lentils en Maigre.

BOIL Lentils with ſome Peaſe-Broth, put a piece of Butter into a Pan of the bigneſs of an Egg, an Onion cut in Slices and a Parſnip; fry theſe till they are pretty brown, and then moiſten them with as much Fiſh Broth, or of your ſoaking Broth, as you pleaſe, according to the quantity of Cullis

Cullis you intend to make. Seaſon your Cullis with two or three Cloves, a little ſweet Baſil, Parſley, whole Chibbols, a couple of Rocamboles, ſome Muſhrooms, if you have any, and ſome Cruſts of Bread; and let them ſoak. The Lentils being boil'd enough, pound and put them into the Stew-pan with your Cullis to ſoak, then ſtrain it well thro' a Sieve with a Ladle into a Kettle, keep it hot, add a Silver ſpoonful of whole Lentils reſerved: Then ſoak ſome Crum of Bread in your ſoaking Broth, put into the middle of your Diſh a large Cruſt of Bread, taſte it. Let your Cullis Lentils be reliſhing, pour them over your Soop, ſerve it up hot.

A Craw-Fiſh Soop.

SOAK ſome Cruſts in your ſoaking Broth, and let them ſtick to the bottom of your Diſh; put in the middle a large Cruſt, pour a Cullis of Craw-Fiſh over it. See the way of making this Cullis in the Chapter of Cullis.

A Soop of Green Peaſe.

SOAK ſome Cruſts in your ſoaking Broth, till they ſtick to the bottom, put a large Cruſt in the middle; pour into it ſome Purée of green Peaſe ſtrained off, and ſerve this Soop up hot.

A Cabbage-Soop.

TAKE ſome Savoys or Cabbage, and cut them into halves and blanch them; put them into cold Water, then take them out, ſqueeze them, and tie them up in two or three parcels; put them in a Kettle with Onions, Carrots, Parſnips, and Parſley-Roots, a dozen of each; moiſten it with your Peaſe-Broth, ſeaſon it with Cloves and Salt. Let it boil together, and when half boil'd, put two Spoonfuls of Juice of Onions, and ſome brown Butter into it: when boil'd enough and reliſhing, ſoak ſome Cruſts in a Stew-pan, which when ſoak'd enough, diſh them up with a large Cruſt of Bread in the middle, and your Cabbage round it. Let your Broth look well, pour it over your Soop, ſerve it up hot.

Soop with Cardes.

TAKE Cardes dreſs'd for a dainty Diſh, the ſmalleſt of which are to garniſh your Soop: cut the others in ſlices, and put them in a ſmall Kettle, with ſome Cullis of Carps or Craw-Fiſh. Put the Cruſt of a *French* Rowl into a Stew-pan, ſoak it in your ſoaking Broth: Diſh it up, garniſh it with Cardes, put a large Cruſt of Bread in the middle, pour more Broth over it, and ſome Cullis; ſerve up your Soop hot. The way of making this Cullis, ſee in the Chapter of Cullis.

Milk-

Milk-Soop.

PUT good Milk over the Fire in a Stew-pan or Kettle, with ſome Sugar, a ſtick of Cinnamon, a Lawrel-Leaf, and a little Salt; when it is near boiling, put in ſix yolks of new laid Eggs, mixt with Milk, and ſtrain'd thro' a Sieve; keep it hot. Cut ſome Bread into thin ſlices, dry them before the Fire; then place them in your Diſh to ſoak in your boil'd Milk, don't let it boil; and ſerve up your Soop hot. You may garniſh it with Biskets or Meringues. If you do not thicken your Milk with yolks of Eggs, pound half a Pound of ſweet Almonds, moiſtening them a little now and then with Milk: ſtrain them thro' a Strainer with ſome Milk, a little Sugar, and a Zeſt of green Lemons. Pour the Liquor in a Stew-pan, warm it, then pour it over your Soop; garniſh it as before.

A Pumkin-Soop with Milk.

CUT your Pumkin into Dice, fry them in a Stew-pan with good Butter, and ſeaſon'd with Salt; add Parſley, Chervil and Sweet-herbs. Put theſe fry'd Dice into an earthen Pot with boiling Milk, and pour it over ſome ſoak'd Cruſts; garniſh the Diſh with fry'd Bread.

A White-Soop made with Pearches.

GUT and wash three or four Pearches, boil them in Water with Salt, then skin them; reserve the best of them whole, and take off the Flesh of the rest. Take two dozen of sweet Almonds, peel and pound them, moisten them with a little clean Water, add the Flesh of your Pearches to them, mix and pound it well, put Onion, and some Parsnips cut into slices into a Stew-pan, with a little Butter, toss them up two or three times; don't let them be too brown. Add a little Parsley, whole young Onions: moisten your Pan with some Fish-Broth, put some Crums of Bread in it, Mushrooms cut in slices, (if you have any) and a little sweet Basil, and let it stew. Then take your Cullis out of the Mortar, and mix it with the Broth in the Stew-pan, strain all together thro' a Sieve, and put it into a Kettle or earthen Pot. Get some soft Roes of Carps blanch'd and drain'd, boil them in a Stew-pan with some Fish-Broth. This being done, put it over a Charcoal Fire, soak some Crusts in your soaking Broth; put the reserv'd Pearch in the middle of your Dish, and garnish it with the soft Roes. Let your Cullis be hot and relishing, and pour it over your Soop; serve it up hot. You may make Soops with either Quavivers, Pikes, Turbots, Flounders, Plaice, Burts, or Dabs, after

ter the ſame manner; there being no other difference than that of the Fiſh.

A Soop with forc'd Carps.

TAKE a couple of middling Carps, ſcald and skin them; take off the Fleſh; put it on a Dreſſer with ſome Parſley, ſhred Chibbols, Muſhrooms and ſome freſh Butter: and ſeaſon them with Salt, Pepper, Sweet-herbs, and fine Spice. This done, mince it all together, mixing with three or four yolks of Eggs, and ſome Crum of Bread, boil'd in Cream; pound it in a Mortar. Take the Bones of your Carps, cut off the ends of the Tail, put them in a Baking-pan rub'd with Butter, and ſtrowed with a little Salt: cover the Bones with your Stuffing, rub over with a Knife dipt in Eggs, to make it ſmooth and bring it to its former ſhape of a Carp: pour ſome melted Butter over your Carps, and ſtrow them with Crums of Bread. And after having counterfeited the Scales with the point of a Knife, ſend them to the Oven, or dreſs them with Fire over and under. You may make a Cullis as followeth: *viz.* Take a Carp, skin, gut and waſh it, cut it into Bits, put it in a Stew-pan, with Butter and ſome ſlices of Onion. Cover the Pan, and let it ſtew ſlowly. Your Carp being pretty brown, moiſten it with your Soaking Broth, and Fiſh-Jelly. Brown in another Stew-pan a ſmall Handful of fine flower, with freſh Butter, and when

brown

brown mix it in the Stew-pan, where your Carp is: ſeaſon it with Muſhroom, ſweet Baſil, Parſley, and ſlices of Lemon. Let it ſweat ſlowly, and when 'tis ready and reliſhing, take off the Fat, and take your Carp out of the Stew-pan, ſtrain your Cullis through a Sieve, and keep it warm in a Kettle. This being done, ſoak ſome Cruſts in your ſoaking Broth, before you ſtrain it off, and when ready diſh up your Soop, garniſh it with your Bits of Carps, or fry'd Bread; place in the middle your forc'd Carps, with your Cullis over them: ſerve this Soop up hot.

You may make Soops with all ſorts of forc'd Fiſh after the ſame manner.

Soop made with Barbels.

CLEAN your Barbels, put them into a Stew-pan, with a Glaſs of white Wine. Seaſon them with Salt, Pepper, Cloves, Onions cut into ſlices; add a little Butter: moiſten your Pan with ſome Water, let it boil, then keep the two beſt of your Barbels with their Livers, to be put into your Soop, cut the other Barbels in ſlices, to garniſh your Diſh. After this, ſoak ſome Cruſts of Bread in ſoaking Broth, ſtrain'd off; and being ſoak'd enough, diſh up your Soop, placing over it the two reſerv'd Barbels with the Livers, and round it the aforeſaid ſlices; with a Cullis of Cray-fiſh, a Cullis of Carp,

or

or a white Cullis over it. To make these Cullis's see in the Chapter of Cullis.

A Pike-soop with Oysters.

GUT a Pike, cut it in two, put it in a Stew-pan, with slices of Onion, some Salt, Pepper, and Cloves; let it stew. Then scald another Pike, gut, wash, and slit it in two, and cut it in bits; put them in another Stew-pan, with some Butter, slices of Onion and Carrots. Cover your Stew-pan, and put it on a slow Fire. When these Bits of Pike are brown moisten them with Fish-broth: Now brown a handful of fine Flower in some Butter in another Pan and put it where your Pike is, season it with sweet Basil and slices of Lemon, let it stew. When stew'd and palatable, take off the Fat, and strain it off, keep it warm in a Kettle. Take a sufficient quantity of Oysters to garnish your Dish, and blanch them in Water; take them out, keep them warm in a Stew-pan, with a little Broth.

Soop with Sea-Ducks (call'd Macreuse) and Cabbage.

LET your Sea-Ducks be half roasted, cut the hearts of a Cabbage in two, wash and blanch them well, then put them in cold water, take them out, squeeze them, make two or three Parcels of them, tie them with Pack-Thread. After this put the Cabbages in a Kettle with your Sea-Duck, some Carrots,

Carrots, Parſnips, Parſley-Roots, and Onions; moiſten the Kettle with Maigre broth, and ſeaſon it with Salt. Let it ſtew, and be reliſhing. Soak ſome Cruſts of Bread with the Broth in a Stew-pan, or in your Diſh; when ſoak'd enough ſerve up your Soop: put your Sea-Ducks over it, and garniſh your Diſh with your Cabbage. Strain off your Cabbage-broth, and pour it over; ſerve up hot.

A Soop with Sea-Ducks and Turnips.

LET your Sea-Ducks be half roaſted as before, and ſcrape ſome French Turnips, cut them into Dice, or Slices, blanch them in boiling Water; and then let them boil in a Kettle, with ſome of your Soaking broth; ſome of which you'll put likewiſe in a Stew-pan, with Cruſts of Bread to ſoak. When ready, diſh up your Soop, lay your Sea-Ducks over it: garniſh your Diſh with your Turnips, let the Turnip-Liquor be good, pour it over, and ſerve it hot.

Soop with Muſcles.

PICK your Muſcles, and waſh them in four or five Waters; then put them in a Stew-pan, with Parſley, Chibbols, Cloves, and ſome Butter. Cover your Pan, put it over the Fire, ſtir your Muſcles now and then; and when enough take them out of their Shells, and put in your Cullis: reſerve the beſt of them in their half-ſhell, to garniſh

your Soop. To make this Cullis, ſee the Chapter of Cullis. Then ſoak ſome Cruſts of Bread in a Stew-pan, in your Soaking-broth; and when ready diſh up your Soop. Garniſh it with your reſerv'd Muſcles, put a large Cruſt of Bread in the middle, pour ſome of the Broth over your Soop, and then your Cullis; ſerve it up hot.

Water Soop.

TO make a good Water Soop, put a Kettle full of Water in the Evening to the Fire, and when lukewarm, put about two handfulls of Peaſe in it, a dozen of Carrots, as many Onions, ſome Parſnips, Parſley-roots, ſome Celery and Leeks, the half of a Cabbage, and Turnips; keep the Kettle to the Fire till the next Day. When your Peaſe are done, take the Kettle off, let your Broth ſettle; put in a Stew-pan over the Fire, a dozen of Carrots, as many Onions, Parſnips, and Turnips, with ſome Butter: ſtir now and then, and when 'tis yellowiſh, put in ſome of your Peaſe Soop; take off the Fat, till all the Butter is waſted. Then put it into a clean Stew-pan, with ſome Bunches of Celery, Leeks, and Parſley-Roots, ſeaſoned with Salt and Cloves: and having fill'd the Kettle with the ſaid Soop, let it ſtew over a ſlow Fire. Let your Soop be thin, and look well: when 'tis reliſhing and ſtrain'd off, ſoak ſome raſp'd Cruſts of Bread in it. Your Soop being ſoak'd, diſh it up; place a large

Cruſt

Cruſt of Bread in the middle, with ſome of the aforeſaid Roots round it: pour over more Soop; ſerve it up hot.

Muſcle-Soop with a green Cullis.

CLEAN your Muſcles and waſh them well in ſeveral Waters; put them in a Stew-pan, with ſome Butter, Parſley, and Onions cut into ſlices; cover it and put it over the Fire. Stir it now and then. Your Muſcles being opened lard them, and put part of them in a ſmall Stew-pan, to be placed afterwards in their Shells: Now put in Butter, ſome Parſley minced, Chibbols cut ſmall, Sweet Herbs and fine Spice; toſs them up. Put the Juice of a Lemon over them, and fill as many of the Shells, as is requiſite to garniſh your Diſh: then place them in a Baking-pan, and ſtrow them with Crums of Bread. This being done, put them in the Oven, to get a Colour; when ready to ſerve up, make a Cullis of Muſcles to be put over your Soop, which is made thus, *viz.* Put in a Stew-pan a bit of Butter, an Onion cut in ſlices, and ſome ſlices of Carrots and Parſnips. Toſs up the Pan over the Fire, moiſten it with ſome of your Soaking-broth; add a bit of the Crum of of a Loaf, ſome Muſhrooms, Cloves, and Chibbols, with a ſprig of Parſley. Scald a quarter of a pound of ſweet Almonds, peal'd and pounded: then pound with theſe a good part of the Muſcles you have reſerved. When your

your Cullis is relifhing, take out the Roots, and put in your pounded Almonds and Mufcles, ftrain them thro' a Sieve. Then put them in a fmall Kettle, with fome few Mufcles, and a couple of flices of Lemon; cover your Kettle and keep it warm. This being done, put the Cruft of a Loaf in a Stew-pan to foak in fome of your foaking Broth; difh it up, place in the middle of it, a large Cruft of Bread, and having put fome more Broth into your Difh, garnifh it with your Mufcles, and put your Cullis of Mufcles over it; ferve it up hot.

A Cray-fifh Soop.

GET as many Cray fifh as will ferve your Difh. Boil them in Water and Salt. Take off the fmall Claws together with the ends of the great ones: pick their Tails, and with their ends garnifh your Difh, towards the middle. Pick the reft very clean, and pound the Shells. Take a Carp, fcale, wafh and cut it into quarters. Put a bit of Butter, with fome Onions cut into flices, in a Stew-pan, put your Carp into it, cover the Pan, put it over the Fire; when 'tis a little colour'd, moiften it with your foaking-Broth, feafon it with Cloves, Lemons cut in flices, fweet Bafil, Parfley, Mufhrooms, and a few Crums of Bread. Let your Cullis be relifhing; take out your Carp and Onions; and being mixt with your pounded Shells, ftrain off your Cullis: when ftrain'd, put it in a

ſmall Kettle, and keep it warm. Then put the Cruſt of a Loaf in a Stew-pan, with ſome of your ſoaking Broth, let it ſoak a while, diſh it up, garniſh it with your Cray fiſhes, put a large Cruſt of Bread in the middle; pour over your Cullis, and ſerve it up hot.

A Melon-Soop.

CUT your Melon, toſs it with Butter, after the ſame manner with the Pumkin. Let it be done, ſeaſoned with Salt, Pepper, and a bunch of Sweet-herbs. Then ſtrain it thro' a Sieve, with either Fiſh-Broth, or ſoaking Broth; ſoak ſome Cruſts of Bread with the ſame ſort of Broth. Your Bread being ſoak'd, diſh it up, garniſh your Diſh with fry'd Melon, and ſome Kernels of Pomgranate, if you have any: put a large Cruſt of Bread in the middle of your Soop, pour over it your Cullis of Melon, and ſerve it up hot.

Another ſort of Melon-Soop.

YOU may make your Melon-Soop with Milk, like that of Pumkin (with this difference, that you muſt put Sugar into this laſt) garniſh your Diſh with Macaroons, criſp'd Almonds and Sugar Biskets, and ſerve it up hot without ſoaking.

A Soop with Artichoke Bottoms.

TAKE two or three dozen of Suckers, boil them in Water till the Choke may be eaſily taken off. When done enough, take them out, and put them in freſh Water. Then take off the Chokes, pare them round, put them in a Stew-pan, with a little of your ſoaking Broth, to ſtew over a ſlow Fire, till they are done. Then ſoak ſome Cruſts of Bread in your ſoaking Broth in your Stew-pan, or elſe in a Soop-diſh: when ſoak'd, garniſh your Soop with your Suckers, place the largeſt in the middle. Let your Soop be reliſhing, pour over it a little Cullis of Cray-fiſh, and ſerve it up hot.

The manner of making a Cullis of Cray-fiſh, ſee in the Chapter of Cullis's.

At another time your Suckers of Artichokes being dreſs'd, pick'd, and par'd round, you may force them with minced Fiſh, puting over them ſome Crums of Bread. Then butter a Baking pan, and place them in it; then bake them with Fire under and over to get a good Colour; when bak'd, garniſh your Soop with them, and ſerve it up hot.

A Tortoiſe-Soop.

TAKE Tortoiſes, cut off their Heads and Paws, and put them in Water. Put a Kettle on a Stove, put ſome Water into it with a bit of Butter, an Onion ſtuck

with Cloves, a bunch of Sweet-herbs, a ſlice or two of green Lemon and Salt. When boiling, put in your Tortoiſes, let them boil till they quit their Shells; when done, take them out, take off their Shells and Skins, take out the Gall dexterouſly; cut your Tortoiſes into four parts, as you do the Legs of Chickens for a Fricaſſy. Toſs them up in the Stew-pan with a little freſh Butter, ſome ſmall Muſhrooms, ſome Truffles cut in ſlices, a bunch of Sweet-herbs, ſeaſon it with Salt and Pepper. Moiſten them with a little Fiſh-Broth, and let them ſoak over a ſlow Fire. Put half a dozen of Bottoms of ſmall Artichokes into it, and ſoak ſome Cruſts of Bread in your ſoaking Broth in a Stew-pan, or in a Diſh. Then take the upper part of one of your Tortoiſes Shells, dip it in a thin Fritter-paſte and fry it, when fry'd to a Colour, and your Soop ſoak'd, place the Shell in the middle. Let your Ragout be reliſhing, as well as your Cullis; thicken your Ragout with Cullis of Cray-fiſh half brown, garniſh your Diſh with ſome bits of the Tortoiſe in Ragoo: pour your Cullis with the reſt of your Ragoo over it, and ſerve it up hot. See the manner of making this Cullis, in the Chapter of Cullis's.

A Soop with ſmall forc'd Loaves, call'd (Profiterole.)

TAKE ſix ſmall Loaves well raſped, of the bigneſs of an Egg, make a Hole at the bottom and take out the Crum; then ſtuff them with the Haſh of a Carp, and ſtop the Hole with the Cruſt you left; tie round your Loaves with Packthread, ſoak them a moment in Milk. Take them out and let them drain a little: Now fry them in drawn Butter. Then take them out, and put them in a Diſh to dry a little. Then having ſoak'd ſome Cruſts of Bread in ſome Fiſh-Broth in your Diſh, place your Loaves over your Soop; make a Ragoo with the ſoft Roes of Carps, the Tails of ſome Cray-fiſh, ſome Muſhrooms and Truffles; the way of making which ſee in the Chapter of Ragoo's. Garniſh your Soop round with ſome ſoft Roes, and thicken your Ragoo with a Cullis of Cray-fiſh. Let your Cullis and Ragoo be reliſhing, and having pour'd them both over your Soop, ſerve it up hot.

You may pour over this Soop a brown Cullis made with Carps, a white Cullis, or a Cullis of Cray-fiſh, without putting any thing in it, but forc'd Loaves.

A White-Soop with Cruſts of Bread.

TAKE the Cruſt of a *French* Rowl, cut in two, take out the Crum, let them ſoak in ſome ſoaking Broth, till they

ſtick to the bottom of the Diſh; then pour over them a white Cullis of Pearches or Pikes, and ſerve it up hot. To make this Cullis, ſee the Chapter of Cullis's.

An Onion-Soop.

PEEL three or four dozen of Onions, all of a ſize, blanch and drain them, put them in a ſmall Kettle or earthen Pot, and moiſten them with ſome ſoaking Broth; (the way to make it, is ſeen in the beginning of this Chapter.) The Cruſts being ſoak'd, place a large Cruſt in the middle, garniſh it with Onions. Let your Soop be reliſhing, as well as the Broth in which your Onions were dreſs'd, and pour the ſame over your Soop, and ſerve it up hot.

Another Onion-Soop.

TAKE a dozen of Onions peel'd, and cut them in ſlices. Put a little Butter into a Stew-pan, with your Onions; let them ſtew till they are a little brown, then ſtrow them with a little Flower, and moiſten them with either thin Peaſe-Soop, or Water; ſeaſon them with Salt, and a little Pepper, let them boil about half an hour. Let the Soop be reliſhing, add a little Vinegar. Then ſoak ſome Cruſts, or ſlices of Bread, with the ſame Broth in which your Onions were dreſs'd: put all in your Soop, ſerve it up hot.

A Soop with Hop-Tops.

BLANCH your Hop-Tops, tie them in Bunches, and put them over the Fire in a Kettle or an earthen Pot, either with ſome thin Peaſe-Soop, or Juice of Onions, or ſoaking Broth. When done, ſoak ſome Cruſts in your ſoaking Broth; and your Soop being enough, diſh up, and garniſh your Diſh with the Hop-Tops; put a large Cruſt of Bread in the middle, and pour over the Broth of the Hops, and ſerve your Soop up hot.

You may pour over this Soop either a Cullis of Cray-fiſh, or of Carps, or a white Cullis.

A Soop à la Julienne.

TAKE ſome Hearts of Lettices, and Tops of Aſparagus, when they are in Seaſon, blanch them with a dozen of white Onions. Take a Bunch of the Aſparagus Tops, and another Bunch of the Lettices, and put them with your Onions, in a ſmall Kettle, with two handfuls of green Peaſe; moiſten them with ſoaking Broth, and let it be done over a ſlow Fire; when half done, put in a handful of Purſlain, and as much of Sorrel, with a few ſprigs of Chervil. Soak ſome Cruſts in your ſoaking Broth, or the Broth of the Roots; and when ſoak'd enough, put them in a Diſh, with a large Cruſt in the middle. Garniſh it with your Onions, Aſparagus Tops and Lettices, and your Broth

being relishing, pour it over, and serve it up hot.

A Purslain Soop.

WHEN your Purslain is young, you need only cut the Sprigs off, but keep their whole Length; boil them in a small Kettle with some Pease-Soop and Onion Juice, both of the same quantity. When your Purslain is boil'd enough, soak some Crusts in some of the Broth, call'd, *Pottage de Sante*, mention'd before in this Chapter. When soak'd, dish it and garnish it with the said Purslain. Let the Broth be relishing, pour it over and serve it up hot.

Gravey made with Roots, &c.

CUT some Roots very small, and cut into four a number of Onions proportion'd to the quantity of Gravey you design to make. Put all with a bit of Butter into a Stew-pan on a brisk Fire, stir it now and then with a wooden Ladle, and your Onions and Roots being brown, moisten them with Pease-broth; season them with Parsley, Chibbols, some Cloves, a sprig of sweet Basil, a little Thyme, and Mushrooms if you have any. Let the Liquor stew slowly, and let it be relishing, and when done strain it off, and use it with all sorts of Ragout.

Ano-

Another ſort of Juice made with Onions.

CUT a number of Onions into ſlices, according to the quantity of Juice you deſign to make. Take a Stew-pan, put a bit of Butter into it, with your Onions, and put it over the Fire, ſtir it now and then: when your Onions are pretty brown, moiſten them with ſome Peaſe Soop, ſeaſon them with Salt, Parſley, Chibbols, ſweet Baſil, Thyme, Cloves, and ſome few Muſhrooms. Let it ſtew ſlowly, let it be reliſhing: when enough, take off the Fat and ſtrain it, and 'tis to be uſed with all ſorts of Diſhes with Fiſh.

A General Cullis for Fiſh.

SCALE and waſh ſome Carps, gut and ſlit them into two; cut them in bits: Put ſome Butter in a Stew-pan and place in it, firſt ſeveral ſlices of Onions, and then your bits of Carp, put ſome few ſlices of Roots over them. Cover your Pan, and put it over a ſlow Fire. When the Onions ſtick to the Bottom, put in ſome Peaſe Soop, (See the way of making it in the Chapter of Maigre Soops.) Seaſon your Cullis with ſweet Herbs, Parſley, Chibbols, and two or three Cloves of Garlick: Put a Lump of Butter in another Stew-pan as large as the other, and put it over the Fire, with a ſufficient quantity of fine Flower; ſtir it with a wooden Ladle till it be a little browniſh: then ſtrain off ſome of the Liquor of your Carps into it in order to mix the

the Flower thoroughly, and pour the whole in your Cullis; put in a peel'd Lemon cut in ſlices, with ſome Garlick, ſweet Baſil, Parſley, Chibbols, Muſhrooms, Truffles, (if you have any) and a Bottle of Champain, more or leſs according to the quantity of Cullis you'll make. Let your Cullis be reliſhing, and pleaſing to the Eye; and if it is not well colour'd, put in it as much of your Gravey of Onions, as you think fit. Let it ſtew ſlowly. Make uſe of this Cullis with all ſorts of Fiſh Courſes.

N. B. Inſtead of Carps you may uſe any other Fiſh.

Cullis of Craw-Fiſh.

TAKE ſome ſmall Craw Fiſh, waſh and boil them in a little Water, with Onions cut into ſlices, a Sprig of ſweet Baſil, a little Thyme and Parſley, ſeaſoned with Salt and Pepper: When your Craw-Fiſh is enough, take them out; then pick them. Keep their Tails for any other uſe you think fit, and pound the remainder with the ſhells. Then put a bit of Butter into a Stew pan, with three or four ſlices of Onion, a Carrot cut into ſlices, and a Parſnip; toſs them up in your Pan twice or thrice, moiſten them with your Fiſh-broth, or with your Soaking-broth; (the way of making whereof ſee in the Chapter of Soops.) Then put a Crum of Bread in it, ſeaſon it with Parſley, Chibbol, a Sprig of ſweet Baſil, half a Lemon peel'd, and

and cut into ſlices. You may alſo put into it ſome of your general Cullis uſed with Fiſh. Let your Cullis be reliſhing, take out the Roots with the Skimmer, mix the Cullis with your pounded Craw-Fiſh, ſtrain it directly through a Strainer. You may uſe this Cullis with all ſorts of Diſhes with Cullis of Craw-Fiſh.

Cullis of Craw-Fiſh for Soops.

POUND well ſome Craw-Fiſh Shells, put a bit of Butter into a Stew-pan, with ſome ſlices of Onions, Carrots, and Parſnips. Toſs them up well over the Fire, moiſten them well with ſome good Fiſh-Broth; and ſeaſon them with Parſley, Chibbol, ſweet Baſil, half a Lemon peel'd and cut into ſlices, and ſome Crum of white Bread: Let your Cullis be reliſhing; take out all the Roots, mix it with the pounded Shells of Craw-Fiſh, ſtrain it immediately thro' a Strainer, and keep it warm in a ſmall Kettle. You may make uſe of it with all ſorts of Soop, in which Cullis of Craw-Fiſh is uſed, but thicken it a little more for Courſes.

Cullis of Muſcles for Soops.

TAKE ſome Muſcles and waſh them well, put them over a brisk Fire in a Stew-pan with ſlices of Onions, a ſprig of ſweet Baſil, a bit of Butter, and ſome Parſley and Cloves. When your Muſcles are enough, pick them, but leave ſome in their Shells

Shells to garnish your Soop with; then strain off the Liquor, and keep it in a Stew-pan. This done, half fry (in another Stew-pan) some slices of Carrots and Parsnips; moisten them with some thin Broth, and season them with Parsley, Chibbol, sweet Basil, and half a Lemon peel'd and cut into slices: add some Crums of Bread; pound two or three dozen of blanch'd Almonds; then taste your Cullis, and if it is relishing, take the Roots out of it, and mix your pounded Almonds with it. Take care to keep your Cullis as white as possible, strain it thro' a Sieve, and keep it warm in a small Kettle, with your Muscles without Shells and their Liquor.

A Cullis after another manner for Soops with Muscles.

YOUR Muscles being done and pick'd as before, put a bit of Butter into a Stew-pan with some Onions, Carrots and Parsnips cut into Bits: fry them a little; moisten them with some good Fish Broth, and with the Liquor of your Muscles; season them in the same manner as is directed in the foregoing Article; add the Crum of a Loaf. Then take a sufficient quantity of the Muscles, that are to be put in Shells to garnish your Soop with, put them in a Stew-pan with a bit of Butter, some Chibbols and Parsley cut small, some sweet Basil, Pepper, and the juice of a Lemon; keep them about a Minute over the Fire, to be well relished: Then put two

two or three Muſcles with ſome of their Liquor into each Shell, place them in a Baking-pan, ſtrow ſome crum'd Bread over them, and put them either in the Oven, or under a Cover to get a Colour. You may garniſh with theſe Muſcles thus dreſs'd and colour'd, all ſorts of Soops with Muſcles. Pound ſome of your pick'd Muſcles, let your Cullis be reliſhing, take the Roots out of it, and mix the pounded Muſcles with it. This done, ſtrain it off, keep it warm in a ſmall Kettle with the reſt of your pick'd Muſcles. You may likewiſe uſe this Cullis with all ſorts of Soops dreſs'd with Muſcles.

Green Cullis with Peaſe.

TAKE ſome of the largeſt green Peaſe, put them in a Kettle with hot Water, ſeaſon'd with a little Salt, ſome green Baſil, Parſley, and ſome of the green of Chibbol, ſet them a doing. Then pick and waſh a handful of Spinage, as much of the green of Chibbol, and a handful of Parſley; all blanch'd in boiling Water. Then throw them into ſome freſh Water, ſqueeze and pound them. Put a bit of Butter into a clean Stew-pan, with ſome bits of Onions, Carrots and Parſnips; toſs them up well, moiſten your Pan with Peaſe-Soop, and ſeaſon it with Chibbol, Parſley, and a ſprig of ſweet Baſil. Taſte it, and let your Cullis be palatable, then take the Roots out of it, and take the pounded Green out of the Mortar,

and in the ſame pound your Peaſe, and mix them with your Cullis, and your Green: After this Strain the whole through a Strainer, and keep it warm in a ſmall Kettle. You may uſe it in all ſorts of Soops.

Green Cullis with green Peaſe.

TAKE ſome green Peaſe, do them with a bit of Butter, ſome Parſley, and ſome of the Green of Chibbol, ſtir them now and then in the Stew-pan: and when done, pound them. Fry ſome ſlices of Onions, Carrots and Parſnips, with a bit of Butter. Then moiſten the whole with your Peaſe-Soop; put Parſley, and ſome of the Green of Chibbol to it, let it ſtew. Taſte your Cullis, let it be palatable; take out the Roots, mix your pounded Peaſe with it. Strain the whole through a Sieve, put it in a ſmall Kettle, and keep it warm.

N. B. Dreſs ſeparately a Handful of green Peaſe, with ſome Broth well ſeaſoned, which done, put them into your Cullis, to ſhew that it is a Cullis of green Peaſe. You may uſe this Cullis with all ſorts of Soops and Cruſts, as likewiſe with Courſes, by making it a little thicker.

A Cullis of Soles for Soops.

TAKE ſome Soles, ſcale, gut, and waſh them clean, let them be done in Peaſe-Soop, ſeaſoned with Onions, Parſley, ſweet Herbs, and Cloves. Your Soles being done,

take them out, then take off their Flesh and pound the Bones. Then fry some slices of Onions, Carrots and Parsnips; moisten them with your Broth of Soles, and with your Pease-Soop; add some Crums of Bread. Let your Cullis be palatable, and then take your pounded Soles out of the Mortar; and pound two or three Dozen of sweet Almonds blanch'd: then strain the whole through a Sieve, put it in a small Kettle and keep it warm. You may use some of this Cullis with all sorts of white Soops, or with Crusts, or first Courses, but then you must put no Almonds in it and make it a little thicker.

Cullis with Lentils.

TAKE some Lentils, pick and wash them well, boil them in a Kettle with hot Water, and season them with Salt, Onions, and a couple of Carrots. Fry a couple of Onions cut in slices in a Stew-pan, with some Carrots and Parsnips cut in bits; moisten them with your Pease-Soop, and with your Gravey for Fish. Season them with Cloves, sweet Herbs, Parsley, and a bit of the Crum of a Loaf. Pound your Lentils, but keep some of them whole to put into your Cullis. Your Lentils being pounded, let your Cullis be palatable; take out your Roots, mix your pounded Lentils with your Cullis, and strain it through a Sieve; then put it in a small Kettle with your Lentils whole and keep it warm. You may use it with

with all ſorts of Lentil-Soops, either with Cruſts or otherwiſe.

Cullis with Pearches.

TAKE ſome Pearches, ſcale, gut and waſh them clean, do them with ſome Peaſe-Soop, and ſeaſon them with Onions and Parſley. Your Pearches being done, take off their Fleſh and pound it, but keep one or two of them whole, to put over your Soop. Then fry ſome ſlices of Carrots, Onions, and Parſnips. Moiſten them both with your Broth of Pearches, and with your Peaſe-Soop; add to them Muſhrooms, Parſley, Chibbol, ſweet Herbs, Cloves and a bit of the Crum of a Loaf; and let it ſtew. This done, take your pounded Pearches out of the Mortar, and pound two Dozen of blanch'd ſweet Almonds in the ſame Mortar; then take your Roots out of your Cullis, let it be reliſhing, and mix it with your Pearches and Almonds. Keep your Cullis warm in a ſmall Kettle. You may uſe this Cullis with all ſorts of white Soops. That of Barbels is made after the ſame manner.

Cullis of Carps.

TAKE a Carp, ſcale, waſh, gut and ſlit into Halves, which you muſt cut into ſmall Bits: Rub the Stew-pan with Butter, put ſeveral Slices of Onion into it, with the bits of your Carp over them; as ſoon as they ſtick to the Bottom, moiſten them with ſome

ſome of your Broth and a Ladle full of your Gravy: Seaſon it with ſweet Herbs, Muſhrooms, Parſley, and ſome Slices of Lemon. When this is done, brown a bit of Butter with fine Flower in a clean Pan, moiſten it with your Carp-Broth. Then put all together into one Stew-pan, and take off the Fat. If you have any Shells of Craw-Fiſh, pound them, and put them to it, let your Cullis be reliſhing, and ſtrain it through a Sieve. You may uſe it with all ſorts of Soops.

Cullis of Pikes.

GET a Pike, gut and waſh it: ſtew it in Water, with ſome Salt, a Couple of Glaſſes of white Wine, ſome Onions and ſweet Baſil. Your Pike being done, ſcale it and pound the Fleſh. Then put a bit of Butter into a clean Stew-pan with ſome Parſnips and Onion cut into Slices, and fry them a little: moiſten your Pan with Fiſh-Broth or with Soaking-Broth; and ſeaſon it with Cloves and ſweet Baſil: add ſome of the Crums of a Loaf. Let your Cullis be reliſhing; then take out the Roots and Onions, put the pounded Fleſh of your Pike into it. Strain it off, keep it warm in a ſmall Kettle, and uſe it with Soops made with Pike, with Cruſts, or what you think fit. Take care your Cullis be not too thick, and keep it as white as poſſible, for which end you may add to it ſweet Almonds blanch'd and pounded.

Fish-Broth.

GET some Carps, scale, wash and gut them. Slit them into two, and cut them in bits: Put them with some Butter and Onions, cut into Slices, into a Stew-pan, which you must put over a slow Fire; and when the Liquor turns yellowish, moisten it with some Pease-Soop, (but the Broth must not be colour'd for white Soops.) Season the whole with Salt, Cloves, sweet Basil and Parsley; let your Broth be relishing, strain it off and keep it warm to make use of it when wanted.

CHAP. II.

Of Fish Stew-Pans.

Flounders dress'd in a Stew-pan.

TAKE some Flounders, clean, wash and order them; if they be large, cut them in two: take a Stew-pan, put Parsley, and green Onions cut small into it, with some Butter, Pepper, Salt and sweet Herbs: put your Flounders into it, toss them two or three times over the Fire; then place them in a Silver Dish, and put the Sauce or Liquor over them, strow them with fine Crums of Bread; let them be done in the Oven, or under the Cover of a Baking-pan, to get a Colour; you may also strow them with half

Crums

Crums of Bread and half Parmesan; if you have not a Silver Dish, you may take a Baking-pan, which being done, dish them up handsomly, serve them up with a Lemon-Juice over them, and hot for Entry.

Roaches dress'd in the Stew-pan.

TAKE some Roaches, gut them, cut off their Heads, and the Back-fins; put Butter into a Stew-pan with Parsley and green Onions, cut small and season'd with Pepper, Salt, and sweet Herbs; put in your Roaches, and toss them two or three times over the Fire; then take a Baking pan (if you have not a Silver Dish) and send them to be baked in the Oven, or under a Cover; being first strow'd with Crums of Bread. They having got a good Colour, dish them up with a Lemon-Juice over them, and serve them up hot for Entry.

Plaice in a Stew-pan.

TAKE Plaice after they are gutted and wash'd clean, order them like your Flounders, and do them the same way over the Fire: when this is done, and that they are relishing and well colour'd, dish them up, and serve them hot for Entry. The Bret Fish is dress'd the same way.

Barbels dreſs'd in a Stew-pan.

TAKE a Barbel, ſcale, gut and waſh it well; put a Lump of Butter in a Stew-pan, with Parſley and green Onions cut ſmall, and ſeaſoned with Pepper, Salt, ſweet Herbs and fine Spice: put your Pan upon hot Cinders to melt, put your Barbel into it; ſtrow it with half Parmeſan, and half Crums of Bread, and ſend it to the Oven; when done and well colour'd, diſh it up with a Lemon-Juice over it, and ſerve it up hot.

The Turbot is dreſs'd in the ſame manner.

Trouts dreſs'd in a Stew-pan.

TAKE ſome Trouts, which being gutted and waſhed well, put a little minc'd Meat in their Belly: take a Stew-pan, put a Lump of Butter into it, with ſome Parſley, and green Onions cut, and ſweet Herbs, all cut ſmall, likewiſe ſome Pepper and Salt, fine Spice, and an Anchovy cut ſmall; then put in your Trouts, and place them upon hot Cinders, turn them now and then; ſend them to the Oven to get a Colour; diſh them up, and put a Lemon-Juice over them, and ſerve them up hot for Entry.

The Lotte, Soles, Salmon, Whitings, Smelts, *&c.* are all dreſs'd and reliſhed the ſame way.

Rice in a Stew-pan.

TAKE ſome Rice, pick and waſh it clean, boil it in a Kettle with Broth and a piece of Bacon. Take a Breaſt of Mutton, and cut it all Length-way, ſo that there may remain only four fingers Breadth of Fillets on the Side, and that both Sides may hold together; then cut it into Pieces, and lard it with large ſlices of Ham and Bacon, ſeaſon'd with Pepper and Salt, ſweet Herbs and fine Spice. Take a Couple of Pigeons, lard them, and bind them with Pack-thread; a Couple of Partridges larded and bound as before: lay ſome Slices of Bacon in the Bottom of a Kettle, and place in it your pieces of Meat, then your Pigeons and Partridges, ſeaſoned with Pepper and Salt, a branch of Baſilic, Onions, a piece of ſmall Bacon, with a piece of a Bologna-Saucidge, and a bit of Ham: proceed in laying the ſame in your Kettle, moiſten it with a Ladle full of Broth or Water, and let it ſtew very ſlowly, with Fire under and over; the whole being enough, place it in a Diſh. See whether your Rice is done and reliſhing; put a Cullis over your Meat, with the Rice over it: beat up ſome yolks of Eggs, make your Rice very ſmooth, colour it over and ſend it to the Oven: when 'tis done and well colour'd, ſerve it up hot. At another time you may make a laying of Meat, and a laying of Rice, continuing the ſame

till your Dish be full. Chickens may also be used instead of other Meat.

Quavivers dress'd in a Stew-pan.

TAKE some Quavivers, gut, wash and wipe them dry; put a Lump of Butter into a Stew-pan, with Parsley and green Onions, cut small and season'd with Pepper and Salt, sweet Herbs and fine Spice: Then put in your Quavivers placed upon hot Cinders to take a Taste; turn them now and then; place them handsomly in a Silver Dish or Baking pan, and strow them both with Crums of Bread and Parmesan; send them to the Oven to take a Colour: when they are done and well colour'd, serve them up hot, with a Lemon-Juice over them, for Entry.

Roaches broil'd, with Anchovy-Sauce.

YOUR Roaches being gutted, cut off the Fins, soak them in melted Butter, Pepper and Salt, fry them and dish them up. Make a white Sauce in this manner, *viz.* Put fresh Butter with a dust of Flower into a Stew-pan, and a whole green Onion season'd with Pepper, Salt and Nutmeg, moisten it with a little Water, and a little Vinegar; shake it as you put in a Couple of Anchovies; when your Sauce is thicken'd and relished, pour it over your Roaches, and serve them up hot.

Roaches

Roaches broil'd, with Craw-Fish Cullis.

YOUR Roaches being gutted, and fry'd in the manner mentioned above; make the following Sauce, *viz.* Take a Stew-pan; put a little fresh Butter and a dust of Flower, season'd with Pepper, Salt, Nutmeg and a whole green Onion into it; moisten it with a little Water, and a little Vinegar: put in half a Ladleful of Craw-Fish Cullis, and some Capers: toss your Sauce over the Stove, and when 'tis thicken'd and relishing, pour it over your Roaches, and serve them up hot for Entry.

Roaches in Slices.

GUT your Roaches, and fry them; then cut off their Heads, and take the Slices, which you must place in a Dish for an Entry; pouring over them a small Ragoût of Craw-Fish, or Oysters, or else a white Sauce. The way of making these Ragoûts may be seen in the Chapter of Ragoûts.

Roaches en Marinade.

GUT your Roaches, cut off their Heads, and take off some Slices; then put them into a Dish or Stew-pan, with some slices of Onions, whole green Onions, together with some Bay-Leaves, season'd with Pepper and Salt; add the Juice of a couple of Lemons, or else a dash of Vinegar; let them marinate for an hour or two: when marinated, take them out

of the Marinade, and wipe them dry between two Linnen Clothes, ſtrow them with Flour, and fry them in drawn Butter. When they are fry'd and pretty brown, take them out and let them drain: put a Napkin folded up in your Diſh, place them handſomely upon it, and ſerve them up hot for Hors d' Oeuvre.

Fillets of Roaches with Sweet-Herbs.

GUT your Roaches, cut off their Heads, and take them off in Slices, put them into a Stew-pan with a few ſweet Herbs, ſome Parſley, and green Onions cut ſmall, and ſeaſon'd with Pepper and Salt; put melted Butter to them, and let them ſeaſon for an Hour to get a taſte: then ſet them upon hot Cinders to melt the Butter; ſtrow them with fine Crums of Bread, then broil them; make a Remoulade with good Oil, a few Capers and Parſley cut ſmall, with a ſmall green Onion, and an Anchovy, Pepper and Salt, Muſtard, a little Nutmeg, and a Lemon-Juice; the whole being well mixt together, put them into a Saucer, or under your Roaches; the Slices being broil'd pretty brown, place them in their Diſh, and ſerve them for Entry.

Fry'd Roaches.

SCALE your Roach, and ſlice it on the Back at length, and after you have rubb'd it with Butter, and ſtrow'd it with Salt, broil it upon a ſlow Fire; let it take a good Colour.

Colour. You may ſerve it up with Sorrel, and white Sauce, Anchovies, or a Ragoût of Champignons, or a brown Sauce with Capers; or elſe with a Sauce made with freſh Butter, green Onion, Parſley cut ſmall, and Capers: put the whole into a Stew-pan with Seaſoning, and ſtir it up with your Liver to thicken the Sauce. Or you may ſerve it up with a Craw-fiſh-Cullis, if you have any, or elſe with another Cullis.

Roach In Court Bouillon.

HAVING ſcal'd, and ſliced it on the Back, put it a ſtewing with White Wine, a little Vinegar, Pepper, Salt, Bay-Leaves, Onions, Cloves, green Lemon and a Lump of Butter; when done take it out, and ſerve it up upon a Napkin for a Diſh of fry'd Fiſh.

CHAP. III.

Of Salmon.

Salmon (in Surpriſe) with Gravy.

SCALE and gut it, without tearing the Skin, which you muſt looſen on both Sides from the Head, to within 2 or 3 Inches of the Tail; then bone it, cut the Fleſh in ſlices, add ſlices of Carp, Soles, Pike, boil'd Ham, Neat's-Tongues, Cervelas, Truffles, Muſhrooms, all cut in ſlices: then put

put the Cuttings of all your Fiſh, chop'd ſmall together, with a piece of Bacon into a Stew-pan, together with, an Udder of Veal, blanch'd and ſeaſon'd with Pepper, fine Spice, ſweet Herbs; add three or four Yolks of Eggs, the White whip'd up to Snow: ſeaſon your ſlices with Pepper, Salt, ſweet Herbs, and fine Spice: put theſe in your ſtuffing with half a Bottle of Champain, or other white Wine, the Juice of a Couple of Lemons; when all is well mixt and put into your Salmon, turn it again into its natural ſhape; ſow it up well, to keep in the Stuffing. Lay a Napkin over your Dreſſer, cover it with ſlices of Bacon, the length of your Salmon, with another laying of Bacon over it; wrap it up in the Napkin: Make uſe of a Court Bouillon made in the following manner: *viz.* Get a Fiſh-Kettle big enough to hold your Salmon, put five or ſix Bottles of good white Wine into it, with ſome Ladleſuls of Veal Gravy; then put in your Salmon: let it ſoak well, but take care it be not too much done. Keep your Salmon as whole as poſſible: ſeaſon the Court Bouillon with Pepper, Salt, ſweet Baſil, Thyme, Bay-Leaves and Onions; after this diſh it up, pour a Ragout of Craw-fiſh-Tails over it, with ſome Truffles, Cock's Combs, Sweetbreads of Veal and ſome Pullets Eggs. Serve it up hot for a firſt Courſe. You may garniſh it with Craw-Fiſh, and young Pigeons (au Soleil) either larded or glaz'd, Sweetbreads of Veal glaz'd, the Roes of Carps,

fat Livers with a Craw-fish Cullis, or an Essence of Ham over the Dish.

Salmon (in Surprise) en Maigre.

SCALE and gut your Salmon, loosen the Skin from the Head to within three or four Inches of the Tail on both sides; take off the Flesh in slices, of the Length of a Thumb, and cut them again in small square Bits, with slices of Soles, Pike, Eel, and Craw-fish Tails. Put some Butter in a clean Stew-pan, with green Onions, and Parsley, put it over the Fire, with a dust of Flower: moisten it with half a Bottle of Champain, or other white Wine; season it with Pepper, Salt, sweet Herbs, fine Spice, Shallots and some Rocamboles: Then put in your slices of Fish with Lemon Juice. Turn your Salmon into its first and natural Shape: Sew it up well, then let it be done in an Oval dish of the bigness of your Salmon, or else in a Stew-pan made for that purpose. Lay sweet Basil in the bottom, together with slices of Onions, and Butter, place your Salmon over it, garnish it on the top with the same: you may strow it with Bread, and moisten it with fresh Butter, and let it stew; when 'tis enough, take out the sweet Herbs and Onion, and slide your Salmon into your Dish. Put over it a Ragoût or Cullis of Craw-fish, or a minc'd Sauce. If 'tis not strow'd with Bread, put the Sauce over it, but if strow'd, put the same under it. If it is done in its own Dish, you

you will run leſs hazard of breaking your Fiſh, than in another Diſh. You may do your Salmon (in Surpriſe) with Gravy the ſame way, by garniſhing it with ſlices of Bacon: and it will be much more palatable than when done in Court Bouillon. Put over it what Ragoût you think fit. Trouts, Pikes, Carps, *&c.* may be dreſs'd the ſame way.

How to dreſs Salmon with Craw-fiſh Cullis.

SCALE and waſh your Salmon well, lard it with half Bacon and half Ham, ſpread a Napkin upon the Dreſſer, and put upon it ſome ſlices of Bacon, the Length of your Salmon, and then your Salmon, and put a good bit of Butter into the Body. Cover your Salmon with ſlices of Bacon, and wrap it up in the Napkin. Take a Fiſh-pan, put ſome Onions cut into ſlices into it; then put in your Salmon, ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, and Cloves: put ſix Bottles of white Wine into it, moiſten it with boiling Water, and put it to ſtew gently. When it is done, take it out, drain it, and unfold it, take off the ſlices of Bacon, diſh up your Salmon, put a Cullis of Craw-fiſh over it with the Tails: You may garniſh it with large Craw-fiſh, taking off the Shells of the Tails, and let them be reliſhing; ſtick your Salmon with Skewers, ſerve it up hot for a great Entry.

Another

Another time, you may put a Ragoût to it made with Sweet-Bread of Veal, Crums of Bread, Muſhrooms and Truffles, and garniſh it with Sweet-Breads glaz'd, Craw-fiſh and glaz'd Pigeons, or (au Soleil) at the diſcretion of the Cook. You may alſo dreſs your Salmon without Larding, by ſtewing it the ſame way, and putting ſome Ragoût to it: You may cut it in two, and dreſs which piece you pleaſe, with Gravy, as before, and the other part in Court Bouillon, or upon the Grid-Iron.

Another way of dreſſing Salmon with Gravy.

TAKE a Jole of Salmon, ſcale and waſh it, put it into a braſs Kettle, with ſlices of Bacon, Veal and Ham, take a Napkin and wrap up your Jole, and put it into your braſs Kettle; moiſten it with two Bottles of white Wine and ſome Water, ſeaſon it with Salt, Pepper, ſweet Herbs and Onions, let it ſtew gently: when 'tis ready, take it out, drain it and diſh it up; put a Ragoût over it with Sweet-Bread of Veal, Cock's Combs, Muſhrooms, and Truffles, or Gravy of Ham, or a Craw-fiſh Cullis, and ſerve it up hot for your Courſe.

How to dreſs a Jole of Salmon, after the Dutch Faſhion.

TAKE a Jole of Salmon, ſcale and waſh it very clean, and put ſome Water upon the Fire; take your Salmon, and put it upon

upon a Fiſh-plate, which you put into your Kettle : put a Stew-pan with a little Vinegar over the Fire, ſeaſon your Salmon with Salt, ſome Onions ſlic'd, Thyme, ſweet Baſil, and Parſley in Branches ; then put your Vinegar hot over it, moiſten it with boiling Water, and let the Liquor be of a good Taſte ; when done, make a Sauce with a piece of good Butter, a little Flower and Water, a daſh of Vinegar, a few Anchovies, a little Nutmeg, and ſome Shrimps pick'd, and thicken it ; when ready to ſerve, diſh up your Salmon. Let your Sauce be well taſted, put it upon the Salmon and ſerve it up hot for your Entry.

How to dreſs Salmon in Court Bouillon to be ſerv'd dry.

TAKE a Salmon, gut it, cut off the Gills and waſh it well, wrap it up in a Napkin, and put it into your Kettle ; ſeaſon it with Salt, Pepper, ſweet Herbs, Cloves, Onions, and Parſley ; warm a Bottle of Vinegar, and pour it upon your Salmon : warm three Bottles of Wine alſo, and pour the Wine over it with boiling Water. Let it ſtew, put a good piece of Butter into it, let your Court Bouillon be well taſted, then take it out and drain it, put a folded Napkin in your Diſh, with your Salmon over it, garniſh it with Parſley, and ſerve it hot for Entry ; or for a Diſh of Roaſt.

How to dreſs Salmon in Court Bouillon; (Dutch Faſhion.)

TAKE a Salmon, gut it, cut off the Gills and waſh it well; put a Fiſh-Kettle with Water over the Fire, ſeaſon it with Salt, Onions, and Parſley. When your Water boils, put in your Salmon laid upon a Fiſh-plate, and when your Salmon boils, put in half a Bottle of Vinegar, and let it boil: your Salmon being enough, and ready to ſerve, drain it and diſh it up. When you ſerve up your Salmon with Sauce, you muſt ſcale it.

How to dreſs Fricandos of Salmon Larded and Glaz'd.

TAKE a piece of Salmon, eight or nine Inches long, ſcale and ſplit it into two, take out the Bone and pare it, then lard it with fine Bacon; then put a Stew-pan over the Fire, with two Bottles of white Wine, an Onion cut in ſlices, Salt, Bay-leaves, Parſley, and ſweet Baſil. When your Wine boils put in your Fricandos; when theſe are half done, take them out: then take a piece of a fillet of Veal, ſome ſlices of Ham, an Onion cut into pieces; put all together into a Stew-pan, moiſten it with Broth and let it ſtew. When your Meat is half done, put in your Fricandos of Salmon, let them boil a little; then take them out and keep them warm: when your Meat is done, ſtrain

off

off your Broth, put it again into the Stew-pan: Let your Stew-pan be big enough to contain your Fricandos. Let your Broth be boil'd to Caramel, then put your two Fricandos into it, with the Larded ſide in the glaze, and put it upon hot Cinders to glaze gently. When 'tis ready, ſerve it up with an Italian Sauce, or a Cullis of Craw-fiſh, and your Fricandos over it; let it be well colour'd and taſted, and ſerve it up hot for Entry.

Broil'd Salmon.

BROIL ſome pieces of Salmon, ſeaſon'd with Pepper, Salt, and rubb'd with Butter. Make a Sauce in this manner; take ſome Butter, put it into a Stew-pan, with a duſt of Flower, a green Onion, and an Anchovey. Seaſon the ſame with Salt, Pepper and Nutmeg, moiſten it with Water, and a little Vinegar, and toſs it over the Stove; put half a Ladleful of Craw-fiſh Cullis into it, put it again over the Stove to heat: let your Sauce be reliſhing, diſh it up, put your pieces of Salmon over it, and ſerve it up hot for Entry.

Salmon in Caſes.

TAKE a piece of Salmon; take off the Skin, cut it into thin ſlices; mince ſome Parſley, green Onions, and Muſhrooms, put your Parſley and green Onion into a Stew-pan, with ſome Butter, ſeaſon'd with Pepper and Salt, then put in your Salmon without putting

putting it over the fire again, and toſs it up to give it a Taſte; place your ſlices of Salmon in a Paper-Caſe, put your ſeaſoning over it, and ſtrow Crums of Bread over all, let it bake to a fine Colour: your Salmon being done, ſerve it up with a Lemon-Juice for a ſmall Entry, or Hors d'œuvre.

Broil'd Salmon.

HAVING cut your Salmon into pieces, melt ſome good Butter in a Stew-pan, ſeaſon it with Salt, Pepper, and Bay-Leaves, then put in your pieces of Salmon, to take a Taſte; and ſtrow them with Crums of Bread; then broil them gently. Make a white Sauce in this Manner. Put good freſh Butter into a Stew-pan, with a duſt of Flower, a Couple of Anchovies minced, take out their great Bones and waſh them, add ſome Capers, Salt, Pepper, Nutmeg, whole green Onions, with a little Water and Vinegar: your Salmon being broiled, toſs it up, and let it be well taſted, then take out your Onions, put your Sauce over your pieces of Salmon, and ſerve it up hot for Entry.

CHAP. IV.

Of Soles.

Larded Soles.

GUT them through the Gills, cut off the Mouth, the End of the Tail and the Fins; raiſe the Skin on the Belly, lard them with ſmall Bacon. Put a Bottle of white Wine into the Stew-pan ſeaſon'd with a little Pepper, ſome blades of green Onions, ſweet Baſil, and a few Slices of Lemon. When your Wine begins to boil, put in your Soles all at the ſame time, if the Stew-pan will hold them, or elſe one after the other to make them ſtiff; after a Boil or two, take them out. Put ſome Veal into a clean Stew-pan, cut in ſmall pieces, with ſlices of Ham and an Onion ſliced; moiſten it with good Broth, and let it boil till done, then put in your Soles for a minute, take them out to drain: Strain off the Broth, put it in a clean Stew-pan, large enough to hold your Soles over the Fire; let it ſtew ſlowly to a Jelly. Now put your Soles in again, cover the Stew-pan, put it over a ſlow Fire to glaze your Soles, then put in your Diſh, either an Italian-Sauce or an Eſſence, with your Soles over it, ſerve them up hot.

Slices

Slices of larded Soles.

SCALE, and cut them in four ſlices off from the bones with fine Bacon, boil them in white Wine, ſeaſoned with a little Salt, Parſley, green Onions, ſweet Baſil, ſome Sprigs of Thyme, Bay-Leaves and ſlices of Lemon. After a boil or two take them out to drain. Put ſome Slices of Veal and Ham, with an Onion cut in four, into your Stew-pan; moiſten it with broth, and ſet it on to ſtew: your Veal being done, put in the Slices of your Fiſh for a Minute or two, then take them out to drain. Put your broth in a clean Stew-pan, big enough to hold your ſlices, let it boil to a Jelly: then place your ſlices of Fiſh in it, the larded Side downwards, let them glaze over a gentle Fire. Being ready to ſerve up, diſh your Fiſh with a Sauce (*A la Romaine:*) See the Chapter of Sauces. Serve them up hot for a ſmall Courſe.

Soles with a Sauce (Aux Rois.)

SCALE, gut, waſh, and wipe them dry, fry them pretty brown, take them out to drain. Chop ſome Parſley, green Onions, Roccambole and Anchovies very ſmall, each laid by itſelf on a Plate. Slit your Soles up the Back, open and bone them without bruiſing, put ſome Pepper and Salt over them, with your Parſley, green Onions, Roccamboles, Anchovies and Capers chop'd ſmall as before, add

ſome Butter. Then put your Soles together again, place them in a Stew-pan, or in the Diſh you ſerve them up in; turn them, put in a little white Wine, let them ſtew under a Diſh, when done, diſh them up either with an Orange or a Lemon-Juice: ſerve them up hot for a Courſe.

Slices of Soles with Sweet Herbs.

SCALE, gut, waſh, and wipe them dry. Cut them out in Slices off from the bones, put theſe in a Stew-pan, with ſlices of Onion, Sprigs of Parſley, ſome Butter, with ſlices of Lemon over them, ſeaſoned with Pepper, Salt, and a ſmall Bunch of ſweet Herbs, adding a Couple of Glaſſes of white Wine: let it ſtew ſoftly; your Soles being done, take them out, ſtrew them with Crums of Bread, put them in a Baking-pan, let them have a Colour in the Oven, or broil them: ſerve them up with a minced Sauce or a Parſley Sauce. Serve them up hot for a Courſe.

Slices of Soles with Champain.

SCALE, gut, waſh, and wipe them dry: fry them; take them out to drain, cut them out in ſlices, put the Cuttings of your Fiſh in a Stew-pan, with Butter, ſlices of Onions, Parſley, a Roccambole, Pepper, Salt, a Glaſs of white Wine, and ſweet Herbs: Let all this ſtew ſoftly, and your Sauce be of a good Taſte. Strain it off into

to a clean Stew-pan, put in your ſlices with a Glaſs of Champain and a little Fiſh-Gravy, thicken your Sauce with Fiſh Cullis: let it be palatable, diſh it up with the Juice of a Lemon. Serve it up hot for a Courſe or ſmall Diſh.

Soles the Dutch Way.

GUT your Soles, take off the Skin, waſh and clean them well. Put Water over the Fire, when it boils put in your Soles, let them boil a little. Put into a clean Stew-pan over the Fire, chop'd Parſley with a little Water; the Water being boil'd away, and when you are ready to ſerve up, take out your Fiſh to drain. Put a little Butter and a duſt of Flower to your Parſley to thicken your Sauce. Take off your Stew-pan, diſh up your Soles with your Parſley-Sauce over them; ſerve them up hot for a Courſe.

Soles with Champain.

TAKE ſome middling ſoles, ſcale, gut, waſh and wipe them dry: cut off their Head, Tail and Fins, place them in a Stew-pan, ſeaſon'd with Pepper, Salt, a Bunch of ſweet Herbs, whole Onions, and Slices of Lemon; moiſten them with half a Bottle of Champain, and a little Fiſh-Broth, add a Lump of Butter; let it boil over a quick Fire: being done, and your Sauce pretty ſhort, thicken it with a Cullis of Craw-Fiſh. Let your Ragoût be of a good Taſte. Diſh up your

Soles with the Ragoût over them; ſerve them up hot. To make this Cullis ſee the Chapter of Cullis.

Soles with Cullis of Anchovy.

GUT, ſcale, waſh and wipe them dry, ſlit them up the Back, ſtrew them with Flower and fry them, chop off the Heads and the Ends of the Tails. Put a Stew-pan with a little Butter over the Fire: the Butter being melted, put in a few green Onions chop'd ſmall: moiſten it with Fiſh-broth, ſeaſon'd with Pepper and Salt, let it ſtew over a ſlow Fire: add ſome Capers, thicken your Sauce with Cullis, put in your Fiſh to ſtew. Let your Sauce be well reliſh'd. Diſh up your Fiſh with your Sauce over them. Serve them up hot for a Courſe or a ſide Diſh.

Soles with Cucumbers.

GUT, and ſcrape them; chop off the Heads and Tails: flower and fry them: being fry'd, take them out to drain. Pare two or three Cucumbers, cut them in halves take out the inſide, cut it in Dice, put your Cucumbers to marinate with a ſlic'd Onion, ſeaſon'd with Pepper, Salt, and a Daſh of Vinegar, ſtir it well; let it marinate a Couple of Hours, ſtrain your Liquor through a Linnen-Cloth into a clean Stew-pan over the Fire; add a little Butter, which being melted, put in your Cucumbers, which being a little brown, moiſten them with Fiſh, or any other

ther Broth, let them ſtew over a ſlow Fire; being done, skim off the Fat, thicken your Sauce with Cullis and a Duſt of Flower. Now put your fry'd Fiſh to your Cucumbers, and being ſtewed, diſh them up. Let your Ragoût of Cucumbers be of a good Taſte, and put it over your Soles. Serve them up hot for a Courſe or ſide Diſh.

Soles ſtuffed with Cray-fiſh.

GUT, ſcrape, waſh and dry your Soles well, cut off the Mouth and Tail, ſlit them up the Back, and bone them. Take a ſmall Sole, bone it, put the Fleſh over your Dreſſer with a little Parſley, green Onions cut ſmall, and ſome Muſhrooms, ſeaſon'd with Pepper, Salt, ſweet Herbs, and a little fine Spice; add ſome freſh Butter, three or four Yolks of Eggs, the Crum of half a French Rowl boil'd in Cream: chop them all well together, pound and ſtuff your Fiſh with them, ſeaſon'd with Pepper and Salt, and a few ſweet Herbs; add two or three whole green Onions: Turn your Fiſh, ſeaſon them as before, moiſten them with melted Butter, ſtrow them ſlightly with Crums of Bread, and let them be done in the Oven, or in a Baking-pan with Fire under and over: being well colour'd, take them out, diſh them up with your Ragout of Cray-fiſh over them.

You may in like manner, diſh up your Soles with a Ragout of Oyſters inſtead of Cray-

fiſh; or with a Ragout of Muſhrooms, or a Ragout of Truffles. The way of making theſe Ragoûs, ſee in the Chapter of Ragoûts.

Soles ſtuff'd with Anchovies.

STUFF the Soles, order and dreſs them the ſame way, with thoſe directed before to be done with Craw-fiſh. Make a white Sauce thus, *viz.* Put ſome freſh Butter in a Stew-pan with a duſt of Flower, ſeaſon'd with Pepper, Salt, and a little Nutmeg; moiſten the Pan with a little Water, and a daſh of Vinegar; waſh and bone a Couple of Anchovies, chop and put them in your Sauce, with a whole green Onion, and a ſlice of Lemon, put your Sauce over the Stove, and being thicken'd and of a good Taſte, diſh it up. Your Fiſh being done and of a good Colour, take them out, put them over your Sauce. Serve them up hot for a Courſe.

Broiled Soles (A la St. Menhoult.)

GUT, ſcrape, waſh and wipe them dry, cut off the Fins. Put a Quart of Milk to boil in a Stew-pan, then take a clean Stew pan, put in your Fiſh, with good Butter of the Bigneſs of a Fiſt, ſeaſon'd with Pepper, Salt, Onions cut in ſlices, whole green Onions, Parſley, Bay-Leaves, ſweet Baſil, and fine Spice; let them boil; being done, let them cool in their own Liquor: then take them out, moiſten them with Butter,

ter, ſtrow them with fine Crums of Bread and broil them over a ſlow Fire: being fry'd pretty brown, diſh them up with a Ramulade under them; ſerve them up hot.

Soles may likewiſe be taken off in Slices from the Bones, and done the ſame (*A la St. Menhoult*) being ſtrow'd with Bread, fry'd and diſh'd up in the ſame manner. At another time, Soles being done, take them out of their Seaſoning, dip them in beaten Eggs, ſtrow them with fine Crums of Bread, fry them to a good Colour, and take them out to drain; put a folded Napkin in your Diſh, lay your Fiſh over it with fry'd Parſley. Serve them up hot for a Courſe.

Soles dreſs'd with Fennel.

TAKE large Soles, gut, ſcrape, waſh and wipe them dry, chop off the Heads, and the ends of the Tails. Melt ſome Butter, put a little Pepper and Salt to it, turn your Fiſh in it. Put ſome green Fennel over a Gridiron, lay your Fiſh over it, and let them broil over a ſlow Fire; being done on one ſide, turn them. Keep in the Fire. Put a little Butter into a Stew-pan over a Stove, with a few green Onions, and Parſley chop'd ſmall, ſtir it now and then, moiſten it with a little Fiſh-Broth or Water. Your Sauce being pretty ſhort, add a Couple of Anchovies chop'd, a few Capers and ſome Fennel; thicken your Sauce with your ordinary Cullis, let it be high reliſhed, and

and diſh it up. Take off your Soles from the Gridiron, clean them from the Fennel that ſticks to them, lay them over your Sauce, ſerve them up hot for a Courſe.

Soles dreſs'd with Sweet Herbs.

CLEAN them well, chop off the Heads and Tails, ſlit them up the Back. Rub a Silver Diſh or a Baking-pan with Butter, ſeaſon it with Pepper, Salt, a few ſweet Herbs, chop'd Parſley, and ſome whole green Onions, place your Fiſh in it, ſeaſon them over and under, the ſame way; ſprinkle them with freſh Butter, ſtrew them with fine Crums of Bread, and put them in the Oven. When bak'd to a fine Colour, take them out, take off the Fat, ſerve them up hot with an Anchovy-Sauce under them, for a Courſe or ſmall Diſh.

Soles dreſs'd with Lettuce.

STUFF your Soles, and order them the ſame way, with thoſe done with Cray-fiſh mention'd before. Take a dozen or two of the Hearts of Lettuces, and blanch them, then put them in cold Water, and ſqueeze the Water well out of them, tie them up in two Parcels, put them in a Stew-pan, moiſten them with Broth, ſeaſon'd with Pepper, Salt and a Bunch, let them ſtew over a ſlow Fire; being done, skim off the Fat, thicken your Sauce with Cullis. Let your Ragoût be of a good Taſte, and diſh it up. Take out your

Soles

Soles when well colour'd, lay them over your Lettuces. Serve them up hot for a Courſe.

Soles dreſs'd (the Dutch Way.)

SCRAPE your Soles, ſlit them about two Inches from the Tail up to the Gills, put them in freſh Water for an Hour. Put Water over the Fire to boil, put in Parſley-Roots well ſcrap'd, with the Heads of your Fiſh cut in four, if they are large, but not parted from each other, and a good Bunch of Parſley waſh'd clean; theſe being boil'd, take them out with the Skimmer: Then put in your Fiſh, the Water being high ſeaſon'd with Salt, let them boil about half a Quarter of an Hour, then put your Roots and Parſley in again, for a moment before you take out your Fiſh, to make them take the Taſte of Salt. Then put your Fiſh in a deep China-plate with your Parſley-Roots and the Parſley over them, fill up your Diſh with the Salt Waters, your Fiſh were boil'd in. They commonly eat theſe Fiſh with Toaſt and Butter.

CHAP. V.

Of Lots or Barbels.

Barbels Larded and Glaz'd.

PUT your Barbels in boiling Water, ſtir it, but take your Fiſh preſently out again: ſcrape them ſlightly, let them be very white and well clean'd, leave the Liver untouch'd, as being the moſt delicate Bit in the Fiſh: wipe them dry, lard them with fine Bacon. Put in a Stew-pan, (ſet over a well lighted Stove,) a Bottle of white Wine, Onions cut in thin Slices, ſweet Baſil, ſlices of Lemon, Pepper, Salt and Cloves: as ſoon as the Wine boils, put in your Fiſh two by two; after ſome Boils, take them out, put in ſome more, to make them ſtiff. Put a clean Stew-pan over the Fire, big enough to hold all your Fiſh; put a Couple of Pounds of Veal into it, with ſome Ham cut into ſmall pieces, with an Onion or two. Moiſten them with Broth or Water: When the Veal is almoſt done, put in your Fiſh, let them boil gently, and let them not be too much done. Take them out dextrouſly to keep them from breaking. Now put your Broth over the Fire again, and when ſtew'd to a Jelly, put in your Fiſh, the larded Side downwards, let them glaze over a gentle Fire; being ready to ſerve up, put an Eſſence of Ham,

Ham, or an *Italian* Sauce in your Diſh with your Fiſh over it.

If your Fiſh were not glaz'd enough, put them on again, ſhaking the Pan now and then, and don't leave them till done: Diſh them and ſerve them up hot for a Courſe.

Lots dreſs'd with Champain.

SCALD, gut, and clean them well, take out the Gall, leave the Liver untouch'd, wipe them dry, flour and fry them in Hog's-Lard: being fry'd, put them in a Stew-pan, with a little Cullis and Gravy, let them have a Boil to get off the Fat; take them out to drain, put them again in a clean Stew-pan, with Eſſence of Ham, ſome Gravy, two Glaſſes of Champain, and a Roccambole chop'd ſmall. When your Fiſh have ſtew'd a while, taſte the Sauce, make it palatable, add the Juice of a Lemon, diſh your Fiſh with their Sauce over them, ſerve them up hot for a Courſe.

Lots dreſs'd with Champain the Italian *Way.*

SCALD, gut, waſh, and wipe them dry, leave the Liver untouch'd, flour and fry them in Hog's Lard; then put them in a clean Stew-pan, with a little Gravy and Cullis. After a Boil or two, take them out to drain. Make an *Italian* Sauce thus: Take half a Ladleful of Cullis, the ſame Quantity of Broth, of Gravy and of Eſſence of Ham, with a Clove of Garlick, ſweet Baſil, half a Lemon

Lemon cut in ſlices, a few pounded Coriander-Seeds, two Glaſſes of Champain and half a Glaſs of good Oil. Boil this Sauce well, skim off the Fat; let it be palatable, then ſtrain it through a Silk-Strainer into a clean Stew-pan, put in your Fiſh, let them ſtew a while; when done, diſh them and ſerve them up hot for a Courſe.

Lots dreſs'd with Sweet-Herbs and Meat.

PUT them for a Minute into hot Water, then gut and waſh them, leave the Liver untouch'd. Put ſome Slices of Bacon into a Stew-pan, and then your Fiſh; ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, green Onions, ſome ſlices of Lemon, Bay-Leaves, a Lump of freſh Butter, with a Couple of Glaſſes of Champain, lay ſome ſlices of Bacon over your Fiſh, put the Lid over the Stew-pan, let them ſtew ſoftly with Fire under and over; then take them out, ſtrow them with Crums of Bread, let them get a Colour in a Baking-pan cover'd, or in the Oven. Being of a good Colour, make a Romulade thus, *viz.* Put in a Stew-pan chop'd Parſley, green Onions, Shallots, a Crum of Garlick, ſweet Baſil, ſome Anchovies and Capers, a Spoonful or two of Muſtard, two Spoonfuls of good Oil, the Juice of a Lemon, a little Gravy, Pepper and Salt, all well mixt together, then put in your Diſh with your Fiſh over it. Serve them up hot for a Courſe.

Lots

Lots (A la Perigorde.)

PUT them for a minute into hot Water, then gut and wash them well, leave the Liver untouch'd, wipe them dry, put them in a Stew-pan, with a Bottle of white Wine, a Bunch, of sweet Herbs, a little Mace, two Cloves of Garlick, a little Water, some Truffles cut in Slices, Pepper and Salt. Let your Fish be done over a quick Fire, make the Sauce short; your Fish being done, add a little Essence, with the Juice of a Lemon and some Butter. Let your Sauce be relishing, dish your Fish with the Sauce over them; serve them up hot for a Course.

Lots en Maigre with a Spanish *Sauce.*

PUT them for a minute into hot Water, then gut, wash and wipe them dry, leave the Liver untouch'd, strew them with Flour, fry them in drawn Butter. Being fry'd, make your Sauce thus; put a Couple of Onions cut in slices, into a Stew-pan, with half a Carrot and half a Parsnip cut in small Bits, add half a Glass of Oil: let these Roots stew a little: moisten them with Fish-Gravy, or Fish Broth; season them with sweet Herbs, fine Spice, some Slices of Lemon, some Cloves of Garlick, a few Coriander Seeds, Cloves, and a Couple of Glasses of white Wine: Let them all boil well together, skim off the Fat carefully, thicken your Sauce with Fish-Cullis, let it be of a good Taste,

ſtrain it off. Now put your Fiſh in a clean Stew-pan, with your Cullis over them: let them ſtew very ſlowly; then add a Glaſs of Champain, a chop'd Roccambole with the Juice of a Lemon. Being ready to ſerve up, diſh your Fiſh with their Sauce over them, ſerve them up hot for a Courſe.

Lots with a White Sauce.

PUT them for a Minute into hot Water, gut, waſh, and clean them well, leave the Liquor untouch'd; put them in a Stew-pan, with Onions cut ſmall, ſome Sprigs of Parſley, a Bay-Leaf, ſweet Baſil, half a Bottle of white Wine, Pepper, Salt, Cloves, and a Lump of Butter, pour ſome boiling hot Water over them, let them ſtew ſlowly: Being done, put into a clean Stew-pan, with a good Lump of Butter, a duſt of Flour, a daſh of Vinegar, Pepper, Salt, Nutmeg and a little Water: thicken your Sauce, take out your Fiſh to drain, diſh them with their Sauce over them, ſerve them up hot for a Courſe.

Lots with Cullis of Gray-Fiſh.

PUT them for a Minute into hot Water, then gut, waſh, and clean them well: put them in a Stew-pan, with half a Bottle of white Wine, ſome Onions cut in ſlices, ſome ſlices of Lemon, ſome Sprigs of Parſley, ſweet Herbs, Cloves, a good Lump of Butter, and ſome boiling Water to cover your Fiſh.

Fiſh. Being done, take them out to drain, diſh them with a Cullis of Cray-fiſh over them, ſerve them up hot for a Courſe.

Other Lots en Maigre with a Cullis of Cray-fiſh.

PUT them for a Minute in hot Water, gut, waſh, and clean them. Put a Lump of freſh Butter into a Stew-pan, with a duſt of Flour, ſeaſon'd with Pepper, Salt, a Lemon-Juice and a little Water. Put your Sauce over the Fire, which being thickened, add a little Cullis of Cray-fiſh made en Maigre, with ſome Cray-fiſh Tails; but this Cullis muſt not boil, for fear it ſhould turn: your Fiſh being done, take them out to drain, diſh them with your Cullis over them, ſerve them up hot for a Courſe.

CHAP. VI.

Of Pikes.

A Pike with Oyſters.

AFTER the Pike is clean'd, cut it into Slices, put it into a Stew-pan, with white Wine, Parſley, green Onions, Champignons, Truffles cut ſmall, Salt, Pepper and good Butter. Take Oyſters roll'd in Flour, blanch them a little in Water, with ſome Verjuice-Berries; being thus blanch'd, put them in your Ragoût: when you

 are

are ready to ſerve, diſh it up. Let it be of a good Taſte and ſerve it up hot for Entry.

The other Fiſh with Oyſters are dreſs'd in the ſame manner.

The Entry of a great Pike.

CUT it in four: (put the Head into Court Bouillon) one piece into a white Sauce, another in Fillets or Ragoût, and the Tail fry'd with a Caper-Sauce. Diſh all up together. You may put a little Ragoût to it made with Pikes-Liver and Carp's Melt.

Pikes with a Sauce the German way.

TAKE a Pike, clean it well: Cut it in two, and let it boil in Water, but not till it be quite done. After you have taken it out of the Water, ſcale it, let it be white, and put it into a Stew-pan, with white Wine, Capers cut ſmall, Anchovies, ſweet Herbs, Champignons cut ſmall, and Truffles. Let all together ſimmer ſoftly, for fear of breaking the Pike. Put a Lump of good Butter roll'd in Flour into it, with a little Parmeſan, then diſh it and ſerve it up.

A Marinaded Pike for Entry.

SUCH a Pike being well clean'd and ſcaled, is put into Marinade during two Hours, with Vinegar, Salt, Pepper, green Onions, and Bay-Leaves. Being afterwards flour'd, fry it: Being baked and of a good Colour,

Colour, you ſerve it up with a brown Sauce under it, Anchovies ſtrain'd thro' a Sieve or Bag, with an Orange-Juice, Capers, Salt and Pepper.

A Pike with a white Sauce.

AFTER the Pike is well clean'd, boil it with Wine and Water, Salt, Pepper and a Bunch of ſweet Herbs; being boil'd, take off all the Skin, and make a white Sauce as followeth. Take a Lump of good Butter, put it into a Stew-pan with a little Flour, two Anchovies cut ſmall, a whole green Onion, a Slice of Lemon, Capers, Salt, Pepper and Nutmeg; put in a daſh of Vinegar with a little Water: Being ready to ſerve, you ſtir your Sauce upon the Stove, till it be thick, and then put it over your Fiſh. If you will give another Colour to your white Sauce, put nothing but Cullis of Craw-fiſh in it, or red Cullis, or white Cullis. This Mixture is agreeable, and makes a variety in the Sauce. This Sauce, juſt as it is deſcrib'd, may ſerve all Sorts of Fiſh, that are dreſs'd in this manner.

A way of Roaſting a Pike.

HAVING ſcal'd and gutted your Pike, make forc'd Meat with Carp's Fleſh and Melts, Fleſh of Eels, Pikes, Tench and ſweet Herbs, all cut ſmall, together with Champignons, Truffles, and Heads of Aſparagus; put ſome yolks of Eggs hard boil'd to it.

Seaſon well the whole with Salt, Pepper, ſweet Herbs, and moiſten the forc'd Meat with white Wine, put into it little bits of freſh Butter: After that ſtuff the Body of the Pike with the forc'd Meat, and ſow it up; then put it on the Spit wrap'd up in a Paper greas'd with good Butter, ſprinkle it with white Wine and good Butter, and when it is almoſt done, take off the Paper to brown it, and ſerve it up with a ſharp Sauce made thus. Take Anchovies and Capers with a thin Cullis, the Juice of two Lemons, Pepper, and Salt, which you heat all together, and put it into a Diſh, with your Pike upon it.

Pike with Gravy for Entry.

RAISE the Skin, lard it with thin Bacon; this done, put into it a Farce as here before, and wrap it up in Paper dawb'd with Butter. Spit, and beſprinkle it with white Wine, Butter, Salt and Pepper: it being roaſted, put an *Italian* Sauce under it, garniſh it with Sweet-Breads of Veal larded, and ſerve it up hot for Entry.

Pikes Robert Sauce.

SCALE and gut your Pikes, ſlit and cut them in four; ſlice them on the back, and put them into a Marinade with Pepper, Salt, Onions, Slices of Lemon, Baſil, Bay-Leaves and Vinegar. An hour after take your Pikes out of their Marinade, put them upon

upon a clean Linen-Cloth to dry, then flour and fry them: Afterwards make a Robert-Sauce; putting a bit of Butter into a Stew-pan, over the Stove: ſome Onions, cut into Dice, being fry'd in your Stew-pan, till they are a little Brownifh, then moiften them with Gravey or Fifh-Broth. Being done, you skim off the Fat and thicken it with good Cullis: Put your Pikes a boiling ſoftly upon hot Cinders: When ready to ſerve, diſh up your Pikes neatly, and before you put your Sauce over them, ſet them a little upon the Fire again, putting a little Muſtard with a Daſh of Vinegar to it. Let it be reliſhing, pour the Sauce over your Pikes, and ſerve them up hot. Thoſe that have no Conveniency to make Cullis, may uſe a little Flour, at the time the Onions are almoſt brown before they moiſten them, ſo that the Flour may have a little time to be done.

N. B. The abovemention'd Marinade may ſerve for all Freſh-Water Fiſh to fry.

Pikes glaz'd.

TAKE what number you think fit, according to the bigneſs of your Diſh, which a large one will fill; then ſcale, gut, waſh and wipe it well, raiſe the Skin on one ſide, and lard it with thin Bacon; being larded take an oval Stew-pan, garniſh it with Slices of Veal and Ham, ſome Onions, ſweet Herbs, a Bottle of white Wine, a ſpoonful

of Broth with a Lemon cut into Slices. Take a Napkin, wrap your Pike in it, and put it into the Stew-pan. When its Flesh is half done, take it out, strain your Broth through a Sieve, and put it again into the same Stew-pan, and so let it boil till it turns to a Caramel; then put your Pike into it, on the larded side, and over hot Cinders, till you be ready to serve up. Being ready to serve, and if it is not glaz'd enough, put the Sauce-pan upon the Stove again, stirring it sometimes; when it is done as it should be, put some Cullis of Ham into the Dish you serve it up in; take up your Pike as gently as you can, and put it upon the Cullis of Ham, and serve it up hot for a great Entry. At another time, instead of putting it in the Stew-pan, you need but make forc'd Meat, to be put into the Pike's Belly, and into a large Dish with Slices of Bacon, season'd with Salt, Pepper, Onions, sweet Herbs, together with a Bottle of white Wine, and so let it be baked. Then take it out, drain it, dish it up with Cullis of Ham over it, and the Juice of a Lemon, and so serve it up hot.

A Pike in Fricando's.

TAKE a large Pike: being scal'd, gutted, and wash'd, cut it in large pieces the Length of a Hand, and wipe it well; afterwards split it in two up the Belly: take out the Bone and lard it with fine Bacon:

Being

Being larded, boil it in Wine thus; take a Bottle of white Wine, put it into a Stew-pan, with a little Salt, Pepper, green Onions, Parſley, ſweet Herbs and Cloves, and as ſoon as it boils, put in one or two of the pieces, if the Stew-pan will hold them, and after it has had two or three Boils, take it off; do the ſame Work over again, with all your other large Pieces. This being done, drain them; and take two pound of Veal, together with ſome Slices of Ham, Onions ſtuck with Cloves, cut in Dice; put all together over the Fire with Broth, and when half done, put in your large Pieces, but take care they be not over done: then take them out, drain them, and ſtrain your Broth; this done, put it into the Stew-pan again, make a ſhort Sauce, till it turns to Caramel: as ſoon as the Sauce is ſhort enough, put in your large Pieces of Pikes, then put them upon hot Cinders, that they may glaze ſoftly; being thus order'd and ready to be ſerv'd, put into your Diſh a Sauce after the *Italian* or *Roman* faſhion, and your large Pieces over it, and ſerve them up hot for a great Entry.

Forc'd Pikes.

THEY muſt be ſcal'd, and the back Bone taken out, but Head and Tails to hang on the Skin; take the Fleſh, with a ſlice of Eel or Carp; put to it a few Champignons, green Onions and Parſley; ſeaſon it with

Salt, Pepper, fine Spice and ſweet Herbs, cut them all ſmall together; this done, pound it in a Mortar, and put a good Lump of Butter into it, adding Crums of Bread the bigneſs of an Egg, being firſt ſoak'd in Milk or Cream, and ſoftly boil'd upon a Stove: this you put into your forc'd Meat with four Yolks of Eggs; mix all well together in the Mortar. Afterwards ſtuff your Pikes with it and ſow them up. Take a Stew-pan, put Slices of Onions into it, with Baſilic, Bay-leaves, Slices of Lemons, and place your Pikes in it. At laſt ſeaſon them with Onions, Parſley, Salt, Pepper, Cloves and ſweet Herbs, moiſten them with Fiſh-broth or other Broth, and a Bottle of white Wine, and let them ſtew gently over a ſlow Fire, leſt they ſhould break. Then make a Ragoût with ſome Champignons, Craw-fiſh-Tails, Truffles, Heads of Aſparagus in their Seaſon and Bottoms of Artichoaks; put your Champignons into a Stew-pan, with a little freſh Butter, moiſten them with Fiſh-Broth, and thicken the Sauce with a good Cullis made of Craw-fiſh or other Fiſh. When your Ragoût is done, is well taſted, and that you are ready to ſerve, draw your Pikes out of their Liquor, and put them in a Diſh to drain. After that, put them into the Diſh you deſign to ſerve them in, with the Ragoût over them; the whole muſt be ſerv'd up hot. Obſerve, that when you make uſe of Heads of Aſparagus, which muſt

be whiten'd, you put them into your Ragoût but a moment before ſerving, to prevent their being done too much.

N. B. Stuff'd Carps in Ragoût, and Trouts are done in the ſame manner. Theſe ſorts of Fiſh, as Pikes, Carps, Tenches, and Trouts being ſtuff'd as above, rub them with good Butter melted, and lay them in a Silver Diſh or Baking-pan, with ſome Slices of Onions under them, whole green Onions, with a little Parſley cut ſmall, putting a little melted Butter over them; do them handſomely with Crums of Bread, Spices, *&c.* then you ſend them to the Oven to get a good Colour: you may ſerve them up with an Italian Sauce.

Pikes bak'd and dreſs'd in a Stew-pan.

SCALE the Pikes, lard them with Eel, put them over the Fire with Butter, white Wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of ſweet Herbs, Bay-leaves, Baſilic and green Lemon. When they are done, make a Ragoût with Champignons; put theſe into a Stew-pan, with a little good freſh Butter which you moiſten with Fiſh-Broth or Gravy: thicken it afterwards with Cullis, that the whole may be well taſted; and when you are ready to ſerve, take the Pikes out, drain them, and place them in a Diſh; put the Ragoût over them, and ſerve them up hot.

Fry'd

Fry'd Pikes with Anchovy-Sauce.

OPEN your Pikes in the Belly, and ſlice them on the Back; put them to Marinade with Vinegar, Salt, Pepper, green Onions and Bay-leaves, flour them when you fry them. For Sauce, melt Anchovies with brown Butter; and having ſtrain'd it thro' a Sieve, add to it Orange-Juice, Capers and white Pepper.

A Roaſted Pike.

SCALE it, ſlice it on the Back ſlightly, lard it with middling Slices of Eel; ſeaſon with Salt, Pepper, Nutmeg, green Onions and ſweet Herbs. Put it on the Spit the long way, and as it is a doing, put Butter over it, with white Wine, Vinegar and green Lemon-Juice. Being done, melt ſome Anchovies in the Sauce, and ſtrain it through a Sieve; with a little Cullis: add Oyſters juſt blanch'd to it, with Capers and white Pepper, and ſerve it up. Thoſe that have no Cullis may uſe a little Flour brown'd.

A Pike the Poliſh Way.

TAKE a live Pike, and an hour before ſerving up, ſcale it to make it very white. To this purpoſe, take a ſharp Knife with which you ſplit the Pike in two, wipe them well and cut them into ſmall Pieces as big as a Hand; then lay them upon the Dreſſer, cover them with Salt, put water over

over the Fire, cut ſome Parſley-roots into Fillets, and Parſley cut ſmall, with ſome Champignons. After that ſtrow your Salt well over your Pieces of Pikes, place them in a Stew-pan, put a Crum of Mace into it with your Parſley-roots, Parſley cut ſmall and Champignons; put a brisk Fire in the Stove; put your Stew-pan over it, and fill it with boiling hot Water; let it be upon the Fire till it is almoſt boil'd away: put into it a good Lump of Butter, the bigneſs of a Fiſt, divided into ſeveral ſmall Bits, and give it a taſte. If it is not palatable enough, place your Pike piece by piece in the Diſh and put over it the Parſley-roots with the Sauce, and ſerve it up hot for Entry. Obſerve that it muſt be boil'd with a quick Fire.

A Pike dreſs'd the Poliſh Way with Saffron.

TAKE a Pike, clean it thoroughly as before, cut and ſalt it. Put it into a Stew-pan with Parſley-Roots and Mace: Put it upon the Fire, as before, with a Lump of Butter. Take Onions peel'd, cut them into Slices, put them into the Stew-pan, and let them be done: then ſtrain them through a Sieve, and make the Sauce pretty thick like Cullis. Your Pike being boil'd pretty ſhort, put ſome of this Onion-Cullis in it, as much as you think fit: take a third part of a Tea-Spoonful of pounded Saffron, which muſt be mixt with a little warm Water,

Water, in ſome Porringer or other Veſſel, only to have it well ſoak'd, and put ſome into the Pike, and ſerve it hot for Entry.

A Pike the Poliſh way with Lemon.

TAKE a Pike, clean it as above, cut and ſalt it in the ſame manner; put it immediately over the Fire with Water, (in the ſame manner directed before) with Parſley-Roots, pickled Cucumbers and Lemons cut into Slices. Theſe ſorts of Lemons are ſcarce in ſome Countries; they come from *Poland* pickled. This Entry muſt be thickned with Cullis of Onions mention'd before: let it be reliſhing. This Entry of Pikes is very good, and is much uſed at King *Staniſlaus*'s Court. It is ſerv'd up hot.

Another Poliſh way of dreſſing Pike with a Blue-Grey Sauce.

TAKE a large Pike, gut it, ſlit it in two, and cut them into Pieces five Inches long, then place them in a large Diſh, and ſalt them with a great deal of coarſe Salt: Boil a Bottle of Vinegar and pour it gently over your Pike, put more Salt to it: Put water into a large Veſſel that will hold the Pike; and when your Water boils, put in your Pike with all the Salt together, that it may take the Taſte. Take about a Quarter of a pound of Anchovies, waſh them, take out the Bones, and cut them very ſmall; then take a pound of good freſh Butter, and put

put it in the Stew-pan with the Anchovies, ſome Corns of white Pepper, Nutmeg and Mace. Take out your Pike, drain it, diſh it up with your Sauce over it, and ſerve it hot for Entry.

A Pike dreſs'd another Way.

TAKE a Pike, ſcale, gut and waſh it well; this done, wipe it, cut it in two, ſlit the Head in two, without parting it from the Body. Take a Stew-pan, put a good Lump of Butter into it, then put in your Pike ſeaſon'd with Salt, Pepper, ſweet Herbs, and fine Spice, put the Head over the Stove to melt the Butter, ſo that it may get a Taſte; then ſtrow Crums of Bread over it, and broil it; then prepare a Robert Sauce made with Onions thus. Take half a dozen Onions, cut them in Slices or Dice; take a Stew-pan, put a good Lump of Butter into it with your Onions at the ſame time, and let it ſtew ſlowly; cover it, and ſtir it now and then: when the Onions are colour'd, drain off the Butter, and ſtrow a little Flour over them, moiſten them with Gravy en Maigre and let them ſtew ſoftly: when they are done as they ſhould be, and your Heads are well broiled and ready to be ſerved up, place your Ragoût with Onions in the Diſh you ſerve it in, and put your Pike's-Heads upon it, and ſerve it up hot for Entry.

If the Pike is but ſmall, you may join Head and Tail together, unleſs you have

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a mind to make another Entry, with the Tail, in boiling it in Court Bouillon. Being thus done, ſerve it up with a Cullis according to the Italian Faſhion; or elſe marinate it, fry it, and ſerve it up with Robert Sauce, as above; or elſe dreſs'd dry, putting in the Bottom of the Diſh forc'd Meat made of Pike with the Fillets of Pike over it, and putting over it likewiſe a little Cullis, either fat or Maigre, with ſome Crums of Bread and Parmeſan: Colour it in the Oven, and ſerve it up hot for Entry.

A Pike Civita Vecchia Faſhion.

TAKE a Pike coming out of the Water, ſcale it well, and let it be as white as poſſible; ſplit it and waſh it well; then cut it into pieces the bigneſs of a Hand, and ſlice them upon the back, put them flat upon the Dreſſer, corn them with ſome handfuls of coarſe Salt, Parſley cut ſmall, Parſley-Roots cut in Fillets, ſome Muſhrooms pounded, and Truffles cut ſmall; take off the Salt from your Pike by ſhaking it, place it in the Stew-pan with the Liver, put in your Parſley thus cut ſmall, with the Roots in Fillets, the Truffles, Muſhrooms and Mace, a bit of Butter, and a little beaten Pepper; then light a good Fire in the Stove, put your Stew-pan over it with your Pike, moiſten it with hot Water, and force it to a ſhort Sauce. When 'tis done, ſo as that there remains but very little Sauce, put in a little Butter

Butter roll'd in Flour, to thicken the Sauce, and two Cloves of Garlick cut very ſmall with a Lemon Juice: Let it be palatable, and pretty high ſeaſon'd, and ſerve it up hot for Entry.

A Pike the Dutch Way.

TAKE a Pike, ſcale and waſh it well; put an Oval Stew-pan over the Fire with Water and Salt; when the Water boils, put in your Pike, make a Sauce with good Butter, an Anchovy cut ſmall, ſeaſon'd with Salt, Pepper, Nutmeg, a daſh of Vinegar, a litle duſt of Flour, and a little Water or elſe Gravy; thicken your Sauce, and take up your Pike, drain and diſh it up. Put your Sauce over it, and ſerve it up hot for Entry.

A Pike in Court Bouillon or dry.

PUT your Pike in a Diſh, put Salt upon it with boiling Vinegar. Then boil white Wine with Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-leaves, Onions, and green Lemons or Oranges. Put it upon a quick Fire, and when it boils put in your Pike wrapt up in a Napkin with the Seaſoning mentioned before, ſuch as Sweet Herbs, Onions, Lemons, Bay-leaves, Salt, Pepper, Cloves, together with a good Lump of Butter in the Belly of your Pike. Being done, ſerve it up upon a clean Napkin, for a Diſh of roaſted Fiſh, garniſh'd with Parſley.

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It may likewiſe be dreſs'd with a white Sauce, or Parſley Sauce over it when you ſcale it firſt. All ſorts of Pikes either big or ſmall may be dreſs'd in the ſame manner.

Breame

IS a freſh Water Fiſh; 'tis eaten either broil'd or fry'd. The way of Dreſſing it is thus: Scale and gut it, then ſlice it upon the back, ſoak it in melted Butter, ſeaſon'd with Pepper and Salt, and put it upon the Gridiron, putting now and then melted Butter over it, till it is enough; then make a brown Sauce with green Onions, Capers, Anchovies, putting it into a Sauce-pan with a Lump of Butter: Moiſten it with Gravy, and thicken the Sauce with your Cullis, which you put over your Fiſh. Let it be well ſeaſon'd and palatable. The Anchovy muſt not be put in till your Fiſh is ready to be ſerved up.

You may alſo ſerve it with a white Sauce, or with a Sauce made with Sorrel.

CHAP. VII.

Of Lampreys and Eels.

Lampreys with a Sweet Sauce.

SKIN your Lampreys, cut them in Bits, blanch them in Butter, with a duſt of fine Flour: put in ſome red Wine, a little Sugar, Cinnamon, Salt, Pepper, and a bit of green Lemon. Your Lampreys being done, put in their Blood, (which you had laid by,) let them ſtew a little longer; and your Ragoût being done, diſh it up, ſerve it up hot for a firſt Courſe.

Broil'd Lampreys.

YOUR Lampreys being skin'd and cut in Bits, you'll melt a little Butter, and put in it ſome Parſley cut ſmall, Chibbol, and ſweet Herbs, ſome Salt, Pepper, and then your Bits of Lampreys; ſtir them all together in the Stew-pan: Then take out the Bits and ſtrow them with Crums of Bread, and broil them over a ſlow Fire. Serve them with a brown Sauce, made with a Bit of Butter, and a duſt of flour brown'd in a Stew-pan, add a little Chibbol, Parſley cut ſmall, ſome Capers, an Anchovy, ſome Salt and Pepper; moiſten the Pan with Fiſh-Broth, and thicken it with Cullis of Cray-fiſh or other Cullis. Then let your Sauce

be good and high relifhed. Difh it up with your Lampreys; you muft ferve it hot for a dainty Difh.

Your Lampreys may likewife be ferv'd up with a fweet Sauce made with Vinegar or Wine, and a Bit of Sugar, a ftick of Cinnamon, a Bay-leaf boil'd all together; being done, take out the Cinnamon and the Bay-leaf. Difh up the Sauce with your Lampreys as before, and ferve it up hot for a dainty Difh.

Broil'd Lampreys are alfo ferv'd up with Oil thus: Mix fome Oil and Vinegar together with Pepper and Salt, a little Muftard, an Anchovy, Parfley and Capers cut fmall: then put them in a Saucer, placed in the middle of your Difh with your Lampreys: ferve it up hot for a Courfe.

Lampreys the Portuguefe Way.

YOUR Lampreys being fcalded and clean'd, as they do Tenches, cut them lengthwife, place them in a Stew-pan with fome red Wine and a Lemon flic'd, a Bunch of fweet Herbs, a Bit of Sugar, a fpoonful of Oil, a Lump of Butter, fome Nutmeg, Pepper and Salt. Then boil the whole on a brisk Fire; put in fome Onions, Garlick, and Parfley cut fmall. When you are ready to ferve up, take out the Bunch of Herbs, put a great deal of Juice in your Ragoût.

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(*A Matelot*) *with ſeveral ſorts of Fiſh the Portugueſe Way.*

THIS Matelot is to be made in the ſame manner with the laſt Ragoût, with the Addition only of ſome Leeks to your Fiſh. This (*Matelot*) is never uſed with Butter, and Flour brown'd. Leave your Fiſh whole.

Roaſted Eels.

TAKE ſome fine Eels, skin, gut, waſh and cut them in pieces, the length of three Fingers. Then melt ſome Butter in a Stew-pan, and put in your pieces, ſeaſoning them with Salt, Pepper, Rocambole, ſweet Herbs, and fine Spice; then take Cruſts of Bread of the bigneſs of your pieces: all which you put upon a Skewer with a Cruſt of Bread and a piece of Eel, alternatively till all is Skewered; then tie the Skewer to a Spit, and baſte it with Butter. Your Eels being done and taken off from the Skewers, diſh them up with a Cullis, or a high reliſh'd-Sauce, and ſerve them up hot for a Courſe.

Eels (*à la St. Menehoult.*)

TAKE ſome of the fineſt Eels you can get, skin, gut, waſh and cut them in pieces ſix Inches long, which muſt be ſliced; put Butter in a Stew-pan, with Slices of Onions, ſweet Baſil, Thyme, Fennel, Bay-leaves, your pieces of Eels, ſome Salt, Pep-

per, Cloves of Garlick, half a Bottle of white Wine, and a little Water. Let the whole ſtew ſlowly, taking care not to boil them too much: when enough, take them out, ſtrow them with Crums of Bread, and broil them; put a Remoulade in your Diſh with your Eels over it, ſerve them up hot. When you take the Eels out of the Pan, you may dip them in ſome beaten Eggs, and then throw ſome crum'd Bread over them to be fry'd, and ſerve them up hot with Parſley fry'd.

Eels after the Bavarian Way.

PREPARE your Eels as thoſe before, rip them up the Belly, and take out the Bones, cut them croſs in two. You muſt at leaſt have two Eels for a Diſh. Then take a Bit of a Calf's Cawl, ſpread it on your Dreſſer, and put half an Eel ſeaſoned with Salt in it, with Pepper, and fine Spice, Parſley cut ſmall, Muſhrooms, Truffles, if you have any, Artichoke-Bottoms, Cray-fiſh-Tails, Ham, a little Rocambole, Butter, and ſcrap'd Bacon: and over this Stuffing, rowl up your Eel, wrap it up in your Cawl, and tie both ends to hinder it from breaking. The other halves muſt be done the ſame way. Rolls of Eels being ready, tie them to a Skewer, with Bacon and Paper round, and tie the Skewer to the Spit; when they are almoſt roaſted, take off the Bacon and Paper, to get a Colour. You may throw

Crums

Crums of Bread over them, and put no Bacon or Ham to them, but Butter only. Your Rolls of Eels being done, diſh them up, with an Eſſence of Ham or a Cray-fiſh-Cullis. Serve them up hot for a firſt Courſe.

Eels in Fricando's.

YOUR Eels being prepar'd as before, and cut in pieces of four or five Inches long, rip them up, taking out the great Bone, and larding them with fine Bacon. Then put a Bottle of white Wine in a Stew-pan, with Salt and Pepper, and ſome Slices of Onions: and when the Wine boils, put in it two or three Slices of Eels at a time, and let them take ſome Boils. Take another Stew-pan, put a pound of a Fillet of Veal in it, with ſome Ham and an Onion cut in ſmall Bits, moiſten the Pan with ſome Broth and ſet it on the Fire. The Veal being done, ſtrain off the Broth and put it again into the Stew-pan, that it may turn to Jelly. Afterwards place your Bits of Eels in the Jelly, the larded ſide downwards, cover your Stew-pan, put it on hot Cinders for the more eaſy glazing your Eels. Being ready, put an Italian Sauce, or an Eſſence of Ham in your Diſh, then place your Bits of Eels in it, then ſerve them up hot for a firſt Courſe.

Stuff'd Eels.

YOU may ſtuff them upon the Bone, like a white Pudding. Firſt make a Stuffing with the Fleſh of your Eels, pound it well, then put ſome Cream into a Mortar with Crums of Bread, a little Parſley and Chibbol, ſome Muſhrooms and Truffles. Your Stuffing, being well ſeaſoned and reliſhing, put it round the Bone, ſtrow it with Crums of Bread, and put it in a Baking-pan, and let it bake in the Oven till it be well colour'd.

Eels with a white Sauce.

YOUR Eels being skin'd, cut them into pieces, which you blanch in boiling Water, and drain them. Then put them in a Stew-pan, with Butter and a Bunch of Muſhrooms; then toſs up the Pan, ſtrow it with Flour, moiſten it with white Wine and Water, ſeaſon'd with Pepper, and Spice. Being almoſt done, add to it Artichoke-bottoms, and Aſparagus (if in Seaſon,) thicken your Ragoût with Eggs and a Lemon-juice, let it be reliſhing, then ſerve it up hot.

Eels with a brown Sauce.

YOUR Eels being cut in pieces, put them in a Stew-pan with Butter, Flour, Fiſh-Gravy, Muſhrooms, a Bunch of Chibbol, Parſley, and ſweet Herbs, ſeaſoned with Salt and Pepper, and let the whole boil toge-

together with white Wine: your Ragoût being done, put the Juice of a Lemon into it, and ſerve it up hot.

Fry'd Eels.

SKIN and Bone your Eels; cut them in Slices, and marinate them for two Hours in Vinegar, Salt, Pepper, Bay-leaves and Chibbols; then fry them in drawn Butter, and ſerve them up with fry'd Parſley.

Broil'd Eels.

AFTER they are skin'd, cut in pieces, and ſliced on the ſides, then marinate them a little in melted Butter, ſome few ſweet Herbs, Parſley, Chibbols, Pepper, and Salt: then warm them a little and ſtir them well. Then take out one piece after another, ſtrow them with Crums of Bread, broil them upon a ſlow Fire, to get a fine Colour. Then make a ſmall Sauce, with Chibbols, Parſley and Capers; and then put your Sauce in a Diſh, and the Eels over it. It is alſo ſerv'd up with a green Sauce, made thus: Pound ſome Sorrel, ſqueezing out the Juice, cut an Onion very ſmall, which you toſs up in melted Butter in a Stew-pan, with Capers cut ſmall, and your Juice of Sorrel, an Orange Juice, and ſome Pepper and Salt, ſerve it hot for a Courſe.

It is alſo ſerv'd up with the Robert Sauce, or with a Butter Sauce.

Eels (en Ballet.)

MINCE the Flesh of Eels and Carps, season it with Salt, Pepper and fine Spice; cut the Flesh of other Eels in Slices; then spread these Eels-skins on a Dresser: make over them a laying of minced Fish, and then a laying of your Slices; which you must repeat till the Skins are fill'd. After which you'll wrap up your Skins in a Linen Cloth, and boil them in half Water and half red Wine, seasoned with Cloves, Bay-leaves and Pepper. When these Eels grow cold in their Liquor, serve them up, cut in Slices, for a dainty Dish, rather than for a Course.

CHAP. VIII.

Of Entrys of Quavivers.

Quavivers Fried.

GUT the Quavivers, wash and wipe them, slice them upon the back, put Flour to them, and fry them in clarified Butter; when fry'd and well colour'd, take them off and let them be drained, then Dish them up, and garnish them with fry'd Parsley, and serve them up hot for a Dish of Roasted Fish.

Qua-

Quavivers with Capers.

FRY the Quavivers in the ſame manner as above; Make your Sauce thus: Take Butter of the bigneſs of two Wallnuts, which you put in a Stew-pan over the Stove: when melted, put in a little Flour and ſtir it; when 'tis Brown, put a few green Onions into it, with Champignons cut ſmall. Moiſten it with a little Fiſh-Broth ſeaſon'd with Salt and Pepper, and let your Vivers ſtew ſoftly in it; when ſtewed to a ſhort Sauce, take them out of the Stew-pan, and Diſh them up, put a few Capers into the Sauce, and thicken it with Cullis of Crawfiſh; let the Sauce be well taſted, put it over your Vivers, and ſerve them up hot.

Quavivers with Cucumbers.

FRY your Quavivers in the ſame manner as before, and when they are fry'd and of a good Colour, make a Ragoût of Cucumbers in this manner: peel three or four Cucumbers, cut them into two, take out the Seeds, cut them in Slices, and put them to marinate with Pepper, Salt, Vinegar and an Onion cut into Slices; this done, ſqueeze them through a Linen Cloth; put a Lump of Butter into a Stew-pan over the Stove: when melted, put in your Cucumbers, and make them brown: then ſtrow ſome Flour over them, and moiſten them with Fiſh-Broth, then let them boil over a ſmall

ſmall Fire; and when done, take off the Fat, and thicken the Ragoût with a brown Cullis: ſet your Vivers a boiling ſoftly in the Stew-pan with the Cucumbers, then take them out and diſh them up. Let your Ragout be well taſted, and put it over your Vivers, and ſerve them up hot.

Quavivers with Lettuce.

GUT and waſh your Quavivers, and wipe them between two Linen Cloths, and ſlice them upon the back: Melt a little Butter, and put a little Salt to it; rub your Vivers with the Butter, and put them upon the Gridiron to broil with a ſlow Fire; when broiled, take the Hearts of a dozen of Lettuces, and blanch them in Water; this being done, take them out and put them in cold Water, after that ſqueeze them one by one; put ſome Butter of the Bigneſs of an Egg into a Stew-pan over a Stove, when the Butter is melted, put a little Flour in it, and keep it always ſtirring; when it is brown, moiſten the Ragoût with Fiſh-Broth, ſeaſon it with Salt, Pepper, and a Bunch of Sweet Herbs, then put in your Lettuces, and let them ſtew gently over a ſlow Fire; when done, take off the Fat, and thicken the Ragoût with Cullis of Craw-fiſh; let your Ragoût be well taſted, and diſh it up. The Quavivers being broil'd and of a good Colour, take them up, and place them upon the Ragoût of Lettuces, and ſerve them up hot.

Qua-

Quavivers with Truffles.

BROIL your Quavivers in the ſame manner as thoſe with Lettuces; make a Ragoût with Truffles: The Quavivers being broiled and well colour'd, diſh them up, put your Ragoût with Truffles over them, and ſerve them up hot.

The Quavivers with Muſhrooms and the Vivers with Champignons are dreſs'd in the ſame manner as thoſe with Truffles. Make the Ragoût in this manner: Take ſome Truffles, and peel and waſh them very clean, cut them in Slices, and put them in a Stew-pan; put half a Ladleful of Gravy, and as much of Cullis into it, with a Glaſsful of Champain, a Bunch of Sweet Herbs, Lemon Slices, a little beaten Pepper, a Clove of Garlick. Put your Stew-pan over the Fire, and let it boil; being done, take off the Fat, and take out the Clove of Garlick, and put in the Juice of an Orange, let it be palatable. Your Vivers being broiled, Diſh them up, and put your Ragoût with Truffles over them, and ſerve them up hot for Entry.

Quavivers with Anchovy-Sauce.

TAKE ſome Quavivers, gut, waſh and wipe them, and ſlice them on the back, rub them with a little melted Butter, Pepper and Salt, and broil them, turning them now and then to get a good Colour, and take care to keep up the Fire; make a Sauce

Sauce in this manner: Take as much freſh Butter as is neceſſary, and put it in a Stew-pan with a little Flour, a couple of Anchovies, which muſt be waſhed, and the Bones taken out, a whole green Onion, ſeaſoned with Pepper, Salt, and Nutmeg; moiſten them with a little Water, a daſh of Vinegar, and ſtir the Pan over the Fire. When it is pretty well thicken'd, diſh up your Quavivers; ſee the Sauce be palatable, and put it over your Vivers, and ſerve them up hot.

Quavivers with Cullis of Craw-fiſh.

BROIL your Quavivers in the ſame manner directed before; make a ſmall white Sauce in this manner; put freſh Butter in a Stew-pan, as much as is neceſſary, a little Flower, an Anchovy, which muſt be waſh'd, and the Bones taken out, a whole green Onion, and a few Capers, ſeaſoned with Salt, Pepper and Nutmeg, and moiſten them with a little Water and Vinegar; ſtir your Sauce upon the Stove with a Spoon, and being thicken'd, put in a little Cullis of Craw-fiſh, as much as is neceſſary, to have it of the Colour; taſte your Cullis, and let it be well reliſhed, diſh up your Quavivers, and pour over them the white Sauce of Craw-fiſh Cullis, and ſerve them up hot.

Quavivers with Oyſters.

TAKE ſome Quavivers, gut, waſh and wipe them; place them in a Stew-pan and ſeaſon them with Salt, Pepper, fine Spices, a couple of Onions, and a Bunch of Sweet Herbs, a Bay-Leaf, and Slices of Lemon, moiſten'd with half a Bottle of white Wine, a little Fiſh-broth, and Butter, and ſet them upon the Fire till they are done; let them be well moiſtened and of a good taſte: being done, take them off, and diſh them up: being well drained, have a Ragoût ready made with Oyſters, and let it be well taſted, then pour it over your Vivers, and ſerve them up hot.

N. B. The way of making the Ragoût with Oyſters, will be found in the Chapter of Ragoûts. They ſerve up theſe Vivers, when boiled, after this manner, with a Ragoût of Melts over them. The way of making the Ragoût of Melts will be found in the Chapter of Ragoûts. They likewiſe ſerve up theſe boil'd Vivers with a minced Sauce over them.

Quavivers with Craw-fiſh.

BOIL your Quavivers the ſame way as thoſe with Oyſters mentioned before: being done, take them out, drain and diſh them up; pour over them a Ragoût made with Craw-fiſh-Tails, let it be well taſted, and ſerve them up hot. The way of making the

the Ragoût with Craw-fish will be found in the Chapter of Ragoûts.

These broiled Vivers are serv'd up with these same Ragoûts over them, *viz.* Oysters, Melts, or Craw-fish.

Quavivers with Muscles.

BOIL your Quavivers the same way as those with Oysters mentioned before: when done, take them out, drain them, and dish them up; pour a Ragoût made with Muscles over them, let it be of a good taste. The way of making the Ragoût with Muscles will be found in the Chapter of Ragoûts.

Quavivers with Champain.

TAKE Quavivers, gut, wash and wipe them; cut off the Heads and the Ends of the Tails, cut them in two, place them in a Stew-pan, season them with Salt, Pepper, a little fine Spice, a Bay-Leaf, an Onion and a Bunch of Sweet Herbs, put some Champignons and Mushrooms to them; boil half a Bottle of Champain, and after that put it into the Stew-pan, where the Vivers are, and set them over a Stove: when half boil'd to a short Sauce, put in a bit of good Butter, and let them be thoroughly done; when they are boil'd to a short Sauce, thicken them with Cullis of Craw-fish, or some other Cullis. Let them be well tasted, and dish them up, take out the Onion, the Bunch, and the

Bay-Leaf, pour your Cullis over them, and ſerve them up hot.

Quavivers with a white Fricaſſy.

TAKE ſome Quavivers, gut, waſh and wipe them, cut them into pieces: take a Stew-pan, put a Lump of freſh Butter into it, then put it on the Stove with a quick Fire under it. The Butter being melted, put in your Vivers, with Champignons, Muſhrooms and ſome Truffles, (if you have any,) ſeaſon'd with Salt, Pepper, and a Bunch; put in all together with a little Flour, take care the Liquor do's not ſtick to the Stew-pan; moiſten it a little with Fiſh-broth, and with the white Wine you have boil'd before, and let it boil upon a ſlow Fire: being done, thicken it with three or four yolks of Eggs mixt with Lemon-Juice, and a little Parſley cut ſmall: the Fricaſſy being boil'd ſhort enough, put in the Eggs and Parſley, Lemon-Juice, and keep the Pan ſtirring upon the Stove, till it be thicken'd, taking care it does not turn; ſee it be of a good taſte, then diſh and ſerve it up hot.

Quavivers in Fillets.

THE Quavivers being fry'd or broil'd, cut off the Heads and the Ends of the Tail: open them, take out the Bone and cut them in four; lay them handſomly in a Diſh, and put a Ragoût over them, ſuch as you think proper.

Thoſe,

Thoſe, that are broil'd muſt be dreſs'd with an Anchovy-Sauce, or elſe a Cullis of Craw fiſh, the ſame way with the Vivers dreſs'd with an Anchovy Sauce, or Cullis of Craw-fiſh.

Quavivers forc'd.

TAKE ſome Quavivers, gut, waſh, and wipe them; make a ſmall quantity of forc'd Ingredients in this manner: take a Viver, take out the Bone, put the Fleſh upon the Dreſſer, with Champignons, a little Parſley, and green Onions cut ſmall, ſeaſon'd with Salt, Pepper, and a little Nutmeg; mince them all together, and put in as much freſh Butter as is neceſſary, with a couple of Yolks of raw Eggs, a few Crums of Bread ſoak'd in Cream; mince them well all together, when minced, ſtuff the Viver's Gills with them, and place them in a Stew-pan; ſeaſoning them over and under with Slices of Onions, ſweet Herbs, Butter, Salt, Pepper, Cloves, half a Bottle of white Wine, and a Ladle of Broth. Let them ſtew ſlowly, when they are reliſhing, take them out, drain them, and diſh them up, pouring over them a Ragoût of Muſhrooms, or green Truffles, or ſome other Ragoût, and ſerve them up hot.

Fry'd

Fry'd Fillets of Quavivers with Orange-Juice.

GUT your Quavivers, wash, and wipe them, then cut off the Heads and Ends of the Tails, then split them and take out the Bones; cut them in four, and put them to marinate with Vinegar, Salt, Pepper, some Onions cut in Slices and Bay-Leaves; when they are marinated, take the Fillets out of the Marinade, and wipe them dry upon a Cloth; afterwards put Flour upon them, and fry them in drawn Butter; when fry'd and well colour'd, take them up, and drain them, then dish them up garnish'd with fry'd Parsley, and serve them up hot.

Quavivers roasted.

TAKE your Quavivers, gut, wash and dry them, take some Slices of an Eel, and lard your Quavivers with it, together with Anchovies; put a Skewer through every Quaviver, and tie them to the Spit; make a Marinade, and put it nicely into the Dripping-pan, thus: Put in Vinegar, with half a Glass of Fish-Broth, some whole green Onions, others cut in Slices, some Slices of Lemon, Salt and Pepper. Baste them continually with the Marinade whilst they are roasting, then make a minced Sauce thus; cut small a green Truffle, a couple of Champignons and a little green Onion, each by itself upon a

Plate, put a little Butter in a Stew-pan over the Stove; when melted, put in a little Flour and ſtir it, when 'tis brown, put in your ſmall ſliced green Onion, and then your Champignons and Truffles, give them all together two or three Toſſes, moiſten them with a little Fiſh-Broth, and let them boil ſoftly over a ſlow Fire, ſeaſon'd with Salt and Pepper. When they are boil'd ſhort enough, put in Capers with an Anchovy, and thicken the Sauce with Cullis, let it be reliſhing, take the Quavivers off of the Spit, and diſh them up, pouring the Sauce over them, and ſerve them up hot.

Quavivers Larded and Glaz'd.

TAKE ſome Quavivers, gut, and waſh them, then lard them with fine Bacon; afterwards put a Stew-pan over the Fire with a Bottle of Wine ſeaſon'd with Salt, Parſley, green Onions, ſweet Herbs, Slices of Lemon, and Onion, and when your Wine boils, put in your Quavivers; give them two or three boils to ſtiffen them; afterwards take them out, then put ſome ſmall pieces of Veal into a Stew-pan, with ſome Slices of Ham, an Onion cut in four, and moiſten it with Broth; put it over the Fire, and when your Veal is done, put in your Quavivers immediately after, in order to give them a reliſh: then take them out and drain them, ſtrain the Broth through a Sieve into the Stew-pan, which muſt be large enough to

glaze your Vivers; then put the Stew-pan over the Fire, and let it boil to a ſhort Sauce, till it turns to Caramel: when they are well glaz'd, put in your Quavivers, cover them, and put them over hot Cinders. Your Quavivers being glaz'd, and ready to be ſerv'd up, put Eſſence of Ham in the Diſh, or a Sauce after the *Italian* Way, and your Quavivers over it, and ſerve them up hot for Entry.

Quavivers with Larded Fillets.

TAKE the biggeſt Quavivers you can get, gut and waſh them, then ſplit them up the Belly, and take out the Bones, let them be in two pieces, then lard them with fine Bacon; being larded, put a Stew-pan over the Fire, put a Bottle of white Wine into it; ſeaſon it with Parſley, green Onions in branches, Slices of Onion and Lemon, Baſilic, Thyme and Bay-leaves, with a little Salt, and when it boils, put in your Fricandos of Quavivers, and let them have two Boils; then take them off, and drain them: lay in a Stew-pan ſome pieces of Veal, ſome Slices of Ham, an Onion cut in Slices, moiſten it with Broth, and put it over the Fire to boil. Your Veal being done, put in your larded Quavivers for a minute in order to have a Taſte, then take them out again, let them drain, and ſtrain the Broth through a Sieve into a Stew-pan, big enough to glaze your Fricandos of Quavivers, and put it

over the Fire to ſhorten the Sauce till it turns to Caramel; then put in your Fricandos of Quavivers, and put them upon hot Cinders, that they may glaze ſoftly; when they are glaz'd and ready to be ſerv'd up, put into your Diſh a ſharp white Sauce, and ſerve it up hot for Entry.

Quavivers the Italian *Way.*

TAKE ſome Quavivers, gut, waſh and wipe them, take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Baſilic, Bay-leaves, Lemons cut into Slices, put in your Quavivers ſliced on the Back and ſeaſoned with fine Salt, Pepper, fine Spice, Lemon-juice, and Lemons cut in Slices; cover the Pan with Slices of Bacon and ſend it to the Oven; then cut ſmall a dozen of Echalottes, put them in a Stew-pan with a Glaſs of Champain, and a little Gravy and Cullis; warm the Sauce and put in a little Oil with the Juice of two Lemons, a little Salt, and pounded Pepper: your Quavivers being done, diſh them up, pouring your Sauce over them, and ſerve them up hot for Entry.

Roaſted Quavivers with Gravy.

TAKE your Quavivers, gut, waſh and wipe them, lard them with middling Bacon ſeaſon'd. Spit them on a Skewer and then tie it to the Spit, pouring a Marinade over them, made in this manner; put a little

tle Vinegar into the Dripping-pan, with a little Eſſence of Ham, Pepper, a little Salt, ſome Onions cut in Slices, whole green Onions, Slices of Lemon, a bit of Butter, then put your Quavivers to the Fire, baſting them now and then with the Marinade; when done, take them off, and diſh them up, put ſome Gravy of Ham over them and ſerve them up hot.

Quavivers with Ham.

TAKE your Quavivers, gut, waſh and wipe them, place them in a proper Stew-pan, ſeaſon'd with Salt, Pepper, fine Spices, an Onion and a Bunch of Sweet Herbs: Take a pound and half of a Fillet of Veal, and cut it in Slices, put them in the bottom of a Stew-pan, with a Couple of Slices of Ham; cover the Stew-pan, and put it over a Stove to ſweat over a ſlow Fire: when it has ſweated and is as clammy as Veal Gravy, moiſten it with half Broth and half Gravy, then boil half a Bottle of Champain, or white Wine, put it in the Stew-pan where the Quavivers are a doing. Make a Ragoût of Ham in this manner: Cut ſome Ham in Slices, and beat them flat, then cut the ſame into ſmall Slices, and put them in the bottom of a Stew-pan, cover it, and make it ſweat over a Stove, and if the Liquor ſticks a little to the bottom of the Stew-pan, moiſten it with Gravy; put in it ſmall Champignons, and a

few Mushrooms and a Bunch of Sweet-herbs, let it stew softly over a slow Fire; being stewed to a short Sauce, thicken it with Cullis of Veal and Ham, and put it over hot Cinders: The Quavivers being done, let them have a Relish, take them out of their Gravy, and put them a draining; then dish them up. Let the Ragoût of Ham be relishing, take out the Slices of Ham, and garnish the Dish with them, pour the Gravy over the Quavivers, and serve them up hot.

Quavivers with Gravy and Craw-fish.

BOIL your Quavivers in the same manner as those with Ham; when done, take them out of their Gravy, and put them a draining. Dish them up, and pour over them a Ragoût made with Craw-fish-Tails and Gravy, and serve them up hot.

N. B. The way of making the Ragoût with Craw-fish-Tails and Gravy, will be seen in the Chapter of Ragoûts.

Quavivers with Gravy and Oysters.

BOIL your Quavivers in the same manner as those with Ham, take them out of their Gravy, put them a draining, and dish them up; pour over them a Ragoût made with Oysters and Gravy, and serve them up hot.

N. B. The way of making the Ragoût with Oysters will be seen in the Chapter of Ragoûts.

Qua-

Quavivers à la Braiſe.

GUT, waſh and wipe your Quavivers, put into a Stew-pan (large enough to hold the Quavivers) ſome Slices of Bacon, and Beef ſeaſon'd with Salt, Pepper, fine Spice, Sweet-herbs, ſome Onions cut in Slices, green Onions and Bay-Leaves; then put in your Vivers, ſeaſoning them all over, and ſtrowing Slices of Beef and Bacon over them; then cover the Stew-pan, and let it ſtew with Fire under and over; when the Ragoût is half done, put two Glaſſes of white Wine into it. When the Quavivers are done enough, take them out and put them a draining, diſh them up, and pour over them a Ragoût made with fat Liver, Sweetbreads of Veal, Cocks Combs, Champignons, Truffles and Muſhrooms, and ſerve them up hot.

N. B. The way of making this Ragoût ſee in the Chapter of Ragoûts.——Quavivers *à la Braiſe* are ſerved up either with a Ragoût of Champignons, or elſe with a Ragoût of Muſhrooms, Truffles, or minc'd Sauce made with Anchovies.

Fillets of Quavivers with Gravy.

GUT your Quavivers, waſh and wipe them, lay them in melted Butter with a little Salt and Pepper, then broil them; then cut off their Heads and the ends of the Tails, open them, take out the Bone and

cut them in four; dish them up; pour over them Gravy of Ham, or a thin Cullis of Veal and Ham, and serve them up hot: They also use with it a Ragoût of Mushrooms, or a Ragoût of green Truffles.

Forc'd Quavivers with Gravy and Mushrooms.

TAKE your Quavivers, being well clean'd, put forc'd Meat made of the white of a Fowl into their Bellies thro' the Gills, and put them *à la Braise*, as before; when done, take them out, then let them be drain'd, and dish them up, pouring over them a Ragoût of Mushrooms with Gravy over it.

N. B. The way of making the Ragoût is in the Chapter of Ragoûts; and the way of making forc'd Meat in several places.

Quavivers with Gravy and Spanish *Cardons.*

PUT your Quavivers a doing *à la Braise*, as before, make a Ragoût with Cardons and Hearts of Cabbage, in the manner directed in the Article of Ragoûts: Let them have a Relish, and put them in the bottom of the Dish. Take your Quavivers off from *Braise*, drain them, and place them over the Ragoût with Cardons, and serve them up hot.

Quavivers with Gravy and Cellery are dress'd in the same manner as those with Cardons.

Cardons. The Ragoût with Cellery is made in the ſame manner as thoſe mention'd before.

Quavivers with Gravy and Cullis of Partridge.

DRESS your Quavivers *à la Braiſe*, in the ſame manner as before; when done, take them out, let them be drain'd, diſh them up, and pour a brown Cullis of Partridge over them, then ſerve them up hot. See the way of making brown Cullis of Partridges in the Chapter of Cullis.

They uſe all Sorts of Cullis with Quavivers *à la Braiſe*.

Quavivers in Fillets with Orange-Juice.

FRY your Quavivers, then cut them in Fillets, put them into a Stew-pan, and ſeaſon them with Salt, beaten Pepper, a little Gravy, Cullis of Ham, a Glaſs of Champain or other white Wine, which muſt be boil'd before you put it in; let them ſtew ſoftly for a Moment, and put a little Rocombole or a Crum of Garlick, and the Juice of an Orange to them, with ſome Zeſts. Let the Ragoût be reliſhing; and when the Quavivers are ready to ſerve up, diſh them and ſerve them up hot for Entry or *Hors-d'Oeuvre*.

You may likewiſe put the Juice of an Orange and ſome Oil with thoſe done *à la Braiſe*.

CHAP.

CHAP. IX.

Of Trouts.

Trouts in Court-Bouillon.

TAKE the largeſt Trouts you can get, gut them, and put them a boiling in Court-Bouillon, *viz.* Warm ſome Vinegar, pour it over your Fiſh with Salt, Cloves, and Pepper, put Water into a Stew-pan, with ſome Bottles of white Wine, Onions, Baſilic, Bay-leaves, and a good Lump of Butter into the Bellies of your Fiſh, and when the Pan boils, put in your Trouts with the above Seaſoning.

Your Fiſh being boil'd, ſerve it up, putting a folded Napkin into the Diſh.

Broil'd Trouts.

TAKE the middling ſort of Trouts, gut, waſh and wipe them with a Linen Cloth, then ſlice them a-croſs, melt a Lump of Butter, put a little Salt to it, and then pour it over your Trouts, and ſtir them; lay them upon a Grid-iron, and let them broil over a ſlow Fire, turning them now and then, and keeping up the Fire. When broil'd, ſerve them up with a white Sauce made in the following manner, *viz.* take ſome Butter, put it in a Stew-pan with

a duſt of Flour ſeaſon'd with Pepper, Salt, Nutmeg, whole green Onions, ſome Capers and Anchovies, moiſten the Pan with a little Water and Vinegar, and put it upon the Stove, ſtirring it conſtantly, till the Sauce is thicken'd enough, then make it reliſhing; diſh up your Trouts, put your Sauce over them, and ſerve them up hot.

If you have a mind to ſerve up your Trouts with a Craw-fiſh Cullis, you muſt put no Capers in your white Sauce: when 'tis thicken'd put your Craw-fiſh Cullis in it, and your Trouts being broil'd, diſh them up. Let your Sauce be reliſhing, pour it over your Trouts, and ſerve them up hot.

Broil'd Trouts with Champignons.

GUT your Trouts, and broil them in the ſame manner as is ſhewn before: when they are broil'd, diſh them up, pour a Ragoût with Champignons over them, and ſerve them up hot. See the way of making this Ragoût in the Chapter of Ragoûts.

Broil'd Trouts with Cucumbers.

GUT your Trouts, and broil them in the ſame manner as is ſhewn before: make a Ragoût with Cucumbers, thus; cut your Cucumbers into halves, and take out the inſide, then cut them into Dice or Slices, put them in a Stew-pan, with an Onion cut into ſmall Slices, ſeaſon'd with Pepper and Salt, adding a daſh of Vinegar and Water, and ſo let them marinate

marinate an hour or two; then ſqueeze them in a Linen Cloth: put a Lump of Butter into a Stew-pan, and when 'tis melted, put in your Cucumbers; take Care to ſtir them now and then. When they are a little brownish, ſtrow them with Flour, moiſten them with Fiſh-Broth, or other Broth, and let them ſtew ſoftly over a ſlow Fire: when they are done, skim off the Fat carefully, and thicken them with a Cullis en Maigre or Craw-fiſh Cullis. The Trouts being broil'd, diſh them up. Let your Ragoût of Cucumbers be well taſted, and put it into the Diſh with your Trouts over it, then ſerve them up hot.

At another time you may ſtrow them with Crums of Bread and broil them, putting what Sauce you think fit under them.

Broil'd Trouts with Craw-fiſh.

GUT your Trouts, and broil them in the ſame manner with the laſt: diſh them up, and put a Ragoût of Craw-fiſh over them. The way of making this Ragoût is ſeen in the Chapter of Ragoûts.

They ſerve up broil'd Trouts with all ſorts of Ragoûts en Maigre, and the way of making them will be ſeen in the ſame Chapter.

Entry

Entry of Larded and Glaz'd Trouts.

TAKE ſome Trouts, gut, and waſh them well, skin, and lard them with fine Bacon; then take a Stew-pan, put a Bottle of white Wine into it, with ſome Onions cut into Slices and ſome Salt; then put your Stew-pan over the Fire, and when it begins to boil, put in your Fiſh, one after another, and after ſome Boils, take them out. You muſt keep a Glaze in readineſs, which is made in the following manner; take a pound or more of Veal, together with ſome Slices of Ham; cut all together into ſmall Bitts, and put them into your Stew-pan with an Onion cut in four, and moiſten them with Broth: when your Veal is ſtew'd, put in your Trouts, then ſtrain your Broth, and put it again into your Stew-pan, and let it come to a ſhort Sauce, till it turn at laſt to a Caramel: Then put in your Trouts, the larded ſide into the Glaze, cover your Stew-pan, and put it over hot Cinders, that it may the eaſier glaze, and your Trout may be quite done. Take Care to look into it now and then. If it is done as it ſhou'd be, put your Eſſence or Cullis into the Diſh, or elſe an *Italian* Sauce; put your Trouts over it, and ſerve them up hot.

Or elſe draw out the Glaze, as is done with other Fiſh in ſeveral places.

Entry

Entry of Trouts (à la Genevoiſe.)

TAKE ſome Trouts, ſcale, gut, and waſh them well, ſtrow them with Salt, which you muſt take off again an hour after, then put them into a Stew-pan, with two Bottles of white Wine, two ſmall Onions, a little Nutmeg, a Bunch of ſweet Herbs, and a Bay-leaf. Then put your Trouts over the Fire, and let them boil quick; ſtir them now and then, leſt they ſhould ſtick to the Pan. When the Broth is boil'd pretty ſhort, put in a Lump of Butter, with another Lump rowl'd in Flour, and ſhake your Pan, to make the Sauce thick, and ſerve it up hot for Entry. This Fiſh muſt be dreſs'd and eaten immediately.

Entry of Trouts (à la Perigorde.)

TAKE ſome Trouts, ſcale, waſh and wipe them dry. Then put them in a Stew-pan with a Bottle of white Wine, a Bunch of ſweet Herbs, a little Nutmeg, two Cloves of Garlick, a little Water, Truffles cut into Slices, with a little Pepper and Salt. Let your Trouts boil over a quick Fire; when they are enough, make your Sauce very ſhort, put in a little Eſſence together with a Lemon-Juice, and a Lump of Butter. Let it be reliſhing: then diſh up your Trouts with your Sauce over them, and ſerve them up hot for Entry.

Slices

Slices of Trouts with Champain.

GUT your Trouts, and ſet them a doing in the manner laſt mention'd, cut them into two or three pieces, lay them in a Stew-pan, and ſeaſon them with Pepper and Salt, a Slice of green Lemon, and an Onion ſtuck with Cloves, and put ſome Parſley cut ſmall into it, with a Bunch of ſweet Herbs, and a Bay-leaf: Boil half a Bottle of Champain, or other white Wine: then pour the ſame into the Stew-pan, where the Trouts are, put in likewiſe ſome Champignons and Muſhrooms, and ſet them a Stewing; when they are done, and almoſt brought to a ſhort Sauce, thicken it with a Craw-fiſh Cullis, but take Care it does not boil: let it be reliſhing, then diſh it up, and ſerve it up hot.

Trouts (à la Sainte Menhout.)

GUT your Trouts, waſh, and wipe them dry; ſlice them upon the Back, and put forc'd Meat into their Bellies, this done, rub a Diſh or Baking-pan with Butter, ſeaſon'd with Pepper and Salt, a few ſweet Herbs, and ſome whole green Onions; lay your Trouts over it ſeaſon'd the ſame Way, pour melted Butter over them, ſtrow them with fine Crums of Bread, and ſend them to the Oven: when they are baked, and of a good Colour, take them out, and put Anchovy-Sauce in the Bottom of your Diſh, with

with your Trouts over it, and ſerve them up hot.

Trouts forc'd round the Bone.

MAKE your forc'd Meat in the ſame manner as is done with the Carps with forc'd Meat upon the Bone; and ſerve them up the ſame way, as may be ſeen in the Chapter of forc'd Carps.

Fillets of Trouts Marinated and Fry'd.

GUT your Trouts, ſplit them in two, and cut them into Bits; put them a Marinating in a Diſh, with Vinegar, Pepper, and Salt, ſome Cloves, an Onion cut into Slices, ſome Lemon Slices, Bay-leaves, whole green Onions and Parſley: when they are marinated, take out your Fillets, and put them upon a Cloth, wipe them dry, and ſtrow ſome Flour over them; then let them be fry'd in Butter: and when they are well colour'd, take them out, and let them drain; lay a folded Napkin in the Diſh you ſerve them up in, and ſo diſh them, putting fry'd Parſley in the middle, and ſerve them up hot.

Fry'd Trouts.

GUT your Trouts, waſh and wipe them dry, ſlice them upon the Back, ſtrow them with Flour, and Salt, let them be fry'd in Butter, and take them out, when they are well colour'd: then let them drain,

diſh

dish them up, and serve them up hot for a dish of roast.

CHAP. X.

Of Barbels, Plaice and Bret-fish.

A Barbel Larded.

AFTER your Barbel is clean'd and gutted, lard it with fine Bacon, then take a Stew-pan, put two Bottles of white Wine into it, seasoned with Salt, Parsley, green Onion, Lemon-slices, sweet Herbs, with some Cloves: put your Stew-pan over the Fire, and when your Wine begins to boil, put in your Barbel and let it be half done; then take it out, and let it drain; take another Stew-pan, put a piece of Veal into it, with some Slices of Ham, an Onion cut in four, moisten them with Broth, and put your Veal a stewing; then put in your Barbel for a moment; take it out again, and let it drain: strain off the Broth into your Stew-pan, which ought to be big enough to glaze your Barbels; put your Stew-pan with the Broth over the Fire, and let it boil short till it turns to Caramel: then put in your Barbel, and put your Pan upon hot Cinders, so that the Barbel may glaze as it should, dish it up afterwards with

a *Spanish* Sauce under it, and serve it up hot for Entry.

Fillets of Barbel Larded.

TAKE a Barbel, clean and gut it, take off some Fillets or Slices, and lard them with fine Bacon; then let it grow firm in white Wine as is directed to be done in the last Receipt, and seasoned the same way; then make a Caramel with some pieces of Veal, and Slices of Ham, together with an Onion cut into four, and moisten them with good Broth; then set it a boiling: your Veal being done, put your Slices into the Broth for a moment, then take them out again and let them drain; put your Broth afterwards into a Stew-pan, and let it boil short till it turns to Caramel, then put in your Fillets or Slices, the Bacon in the Caramel; and put it over hot Cinders, that it may glaze very gently; your Slices being glaz'd, as they should, and ready to be served up, serve them up hot for Entry, putting an *Italian* Sauce over them. You will find this Sauce in the Article of the Sauces en Rarigotte.

Barbel with Gravy.

TAKE a Barbel, gut, wash it well, and let it drain: then put some Slices of Bacon into a Stew-pan, together with some Slices of Onions, some Basilic, and Bay-leaves: put in it your Barbel, and sea-

ſon it with Pepper and Salt, Cloves, Slices of Lemon, and cover it with Slices of Bacon: put moreover to it a Bottle of white Wine and Water, ſet it a Stewing; then take it out, let it drain, and diſh it up, putting an Eſſence of Ham over it, or elſe an *Italian* Sauce, the making of which you will find in the Chapter of Cullis and Sauces; and ſerve it up hot for Entry.

A Barbel with Craw-fiſh and Gravy.

TAKE a Barbel, let it boil very gently, as directed in the laſt Receipt; being done, take it out, let it drain, and diſh it up, putting a Cullis of Craw-fiſh over it, and ſerve it up hot for Entry.

You will find the way of making this Cullis in the Chapter of Cullis.

Barbel the Italian *Way.*

TAKE a middling Barbel, gut, waſh and drain it; take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Baſilic, Bay-leaves, and Lemon cut into Slices; then put in your Barbel, ſeaſon it with Pepper, Salt, fine Spice, Lemon-juice and Slices of Lemon, cover it with ſome Slices of Bacon, and let it be done in the Oven. Take half a dozen of Echalottes and Champignons cut very ſmall, put them into a Stew-pan with a Glaſs of Champain, ſome Gravy, and a little Eſſence: warm your Sauce and put two Spoonfuls of good Oil

into it, with the Juice of two Lemons, a little beaten Pepper and Salt; when your Barbel is ready, take it out, let it drain, and dish it up, putting your Sauce over it, and serve it up hot for Entry.

Barbel Larded.

TAKE a Barbel, according to the Bigness of the Dish you intend to make use of, gut, wash and cut off the Fins, then lard it with fine Bacon; when larded put Slices of Bacon into a Silver-dish or Baking-pan, and for your seasoning, put in some Slices of Onion, and Lemon, and a branch of Basilic; then put in your Barbel with fine Salt over it; then lay some Slices of Bacon over it, and send it to the Oven: when baked, take it out, skim off the Fat carefully, dish it up handsomely, with an *Italian* Cullis or a Rarigotte under it, and serve it up hot for Entry.

A Barbel fry'd, the Italian *Way en Maigre.*

TAKE a Barbel according to the Bigness of your Dish; gut and wash it, then wipe it dry, cut off the Fins, strow it with Salt, Pepper under and over: put it in a Dish with two Glasses of good Oil, the Juice of two Lemons, with some Bay-leaves; lay your Bay-leaves upon the Grid-iron and your Fish upon them; let it broil, and sprinkle it with its own Marinade: when 'tis done on one side, turn it, and sprinkle it with the same

ſame Marinade; then take ſome Echalottes, peal and cut them ſmall, put them in a Stew-pan, with the Juice of two or three Lemons and a little Oil, beaten Pepper and Salt. Diſh up your Barbel with your Sauce over it, and ſerve it up hot for Entry.

You may ſerve up a piece of a Barbel as well as a whole one, and uſe it the ſame way with Gravy or en Maigre; becauſe it is not dreſs'd otherwiſe broil'd according to the *Italian* Way.

Barbel with a Sauce the Italian *Way.*

LET your Barbel be done in Court Bouillon, then take it out, let it drain, and diſh it up, putting an *Italian* Sauce over it. You will find the way of making this Sauce in the Article of Sauces or Cullis.

Barbel another Way.

TAKE a Barbel according to the bigneſs of your Diſh. Gut it and waſh it, then let it boil in Water and Salt; take a Crum of Mint, and Tarragon, and blanch it; then put it into Cold Water, and ſqueeze it; then put it in a Stew-pan, cut very ſmall, together with three or four Yolks of Eggs, half a Glaſsful of Oil, half a Glaſs of white Wine, the Juice of a Lemon, a little Salt, a little Butter, an Anchovy cut ſmall, and a little Nutmeg; take your Barbel out of the Water, and thicken your Sauce: your Barbel being

drained, diſh it up with your Sauce over it, and ſerve it up hot for Entry.

Another Barbel with a Parſley-Sauce.

TAKE a middling Barbel, gut, and waſh it: let your Barbel boil with Water and Salt: when done, blanch Parſley, ſqueeze it well and cut it ſmall; then put it in a Stew-pan with an Anchovy cut ſmall, half a Lemon cut into ſmall ſquare Bits, and ſeaſon them with Pepper and Salt, a bit of Butter, a duſt of Flour, with a drop of Water; when your Barbel is ready, take it out of the Water, drain it, thicken your Sauce, diſh up your Barbel with your Sauce over it, and ſerve it up hot for Entry.

A Barbel with ſweet Herbs.

TAKE a middling Barbel, gut, and waſh it, then cut off the Fins, and wipe it dry: put a few green Onions into a Stew-pan with Parſley, and ſweet Herbs cut ſmall, ſeaſon them with Pepper, Salt and a little Butter, then put in your Barbel. and ſet it upon hot Cinders, to take a taſte, and turn it on both Sides; then take it out, and ſtrew it with Crums of Bread, and put it a broiling: and as your Barbel is broil'd on one ſide, turn it, and being quite done, diſh it up, putting a hot Remoulade under it, or a Robert Sauce, or elſe Gravy with Chalottes.

A Barbel in Fillets à la Sainte Menehout.

TAKE a Barbel, gut it, and wash it clean, then take off the Fillets or Slices as handsomly as you can: take a Stew-pan, put in it some Butter, together with some Slices of Onion, some Parsley, and Basilic in branches: then place your Fillets in it, laying over them some Slices of Onion and Lemon, season'd with Pepper, Salt, sweet Herbs in branches, put in it two Glasses of white Wine, and let the whole stew softly, and when done, take them out, strow them with fine Crums of Bread, and put them in a Baking-pan, and let them take a Colour in the Oven; or else you may broil them, and being broil'd, dish them up with a small Remoulade, a Butter-Sauce, or a Ravigotte, and serve them up hot for a Small Entry or *Hors d'Oeuvre.*

Barbels Marinated and Fry'd.

TAKE small Barbels, and after you have gutted and wash'd them, cut off their Heads and the Fins, then cut them out into Slices, and put them a marinating in Vinegar, Pepper and Salt, some green Onions, Parsley, Basilic, Thyme, Bay-leaves, and some Lemon-Slices; let them marinate an hour, then take them out, drain them, and rowl them in Flour, then fry them, and dish them up, garnish'd with fry'd Parsley, and serve them up hot for a small Entry, or *Hors d'Oeuvre.*

They may likewiſe ſerve up Fry'd Barbels for roaſted ones, by frying them whole.

A Barbel in Court Bouillon.

GUT your Barbel, waſh it and wipe it dry; put it in a Fiſh Kettle or a round Stew-pan: wrap up your Barbel in a Napkin, put as much Salt and Water as you think fit into a Stew-pan, ſtirring it now and then, till the Salt is diſſolv'd, let it ſtand a little, then ſqueeze the Water thro' a Linen-Cloth, and put it to your Barbel: let there be Liquor enough for boiling it, and let it be high reliſhed, when done, take your Barbel out of the Kettle, put it upon hot Cinders with two quarts of Milk; and when you are ready to ſerve up, take it out, lay a folded Napkin in the Diſh, and put your Barbel upon it, garniſh it with green Parſley, and ſerve it up hot for a Diſh of Roaſt, or a Remove.

A Barbel with an Anchovy-Sauce.

TAKE a Barbel, and after it is ſcal'd, gutted and waſhed, boil it as before directed; diſh it up either whole or in Slices, put over it an Anchovy-Sauce thicken'd, or a white ſharp Sauce; which may likewiſe be ſerv'd with roaſted Barbel, placing it upon a Napkin folded up and laid into the Diſh.

Places,

Plaices, Flounders, and Bret-fish.

AFTER they are gutted, ſcal'd and waſh'd, boil them in Salt and Water; then diſh them up, and ſerve them with what Sauce you think fit.

N. B. When you intend to broil them, firſt ſplit them, then put ſome Parſley, and green Onions cut ſmall, into a Stew-pan, with Pepper, Salt, and a Lump of Butter, and you put in your Places, Flounders, or Bret-fiſh, turn them two or three times, to make them get a Taſte, without putting them over the Fire; then you ſtrow them with very fine Crums of Bread, and put them a broiling: when done, you may ſerve them up with a Remoulade under them, or any other Sauce you think fit. You will find the way of making ſuch Sauces in the Article of Sauces.

Matelote of Plaices, Flounders or Bret-fiſh.

TAKE ſome Flounders, *&c.* gut and waſh them, then cut off their Heads, and the Ends of their Fins, ſplit them in halves, if they be large; take a Stew-pan, put in ſome freſh Butter, (according to the Quantity of Fiſh you have,) with ſome green Onions, and Parſley cut ſmall, ſome Champignons, if you have any, a duſt of Flour; then put in your Place, and ſeaſon them with Pepper, Salt, and Nutmeg, with white Wine, and two Glaſſes of Water: put your

Pan

Pan over the Fire, and let it ſtew ſoftly; when your Place are enough and well taſted, diſh them up with the Sauce over them, and ſerve them up hot for Entry or *Hors d'Oeuvre.*

Plaice another Way.

TAKE ſome Plaice, and after gutting and waſhing them, cut off the Ends of their Heads and Tails, then put them in a Stew-pan with white Wine, Champignons, Melts, Truffles, Parſley, green Onions, Thyme, and a Lump of good Butter rowl'd in Flour; ſtir them ſoftly, leſt you ſhould break them: when they are done, and well taſted, diſh them up handſomely; let them look white with their Sauce over them. As to thoſe that are fry'd, they are ſtrow'd with Flour; and when enough, and well colour'd they are ſerved up with fry'd Parſley for roaſt.

They are likewiſe ſerv'd up broil'd, with a white Sauce over them.

Plaice with Craw-fiſh Cullis.

YOUR Plaice being gutted, waſhed and wip'd dry, place them in a Stew-pan, ſeaſon them with Pepper and Salt, ſome Onions, green Lemon-Slices, green Bay-leaves, Baſilic, green Onions, and ſome Parſley and Vinegar: then ſet them a Stewing, and when they are done, take them out, and leave them in their Court Bouillon to get a taſte; then

then make a Sauce with good freſh Butter, which you put in a Stew-pan, together with a couple of Anchovies, and two whole Onions, ſeaſon'd with Pepper, Salt, Nutmeg, a duſt of Flour, with a little Vinegar and Water; ſhake your Stew-pan and when your Sauce is grown thick, put Craw-fiſh Cullis to it, till it be of the ſame Colour; then take your Plaices out of their Court Bouillon, and diſh them up; let your Sauce be reliſhing, and put it over them, and ſerve them up hot for Entry.

Plaice with Anchovy and Caper-Sauce.

YOUR Plaice being boil'd in Court Bouillon as before directed, make a white Sauce: take a Stew-pan, put good freſh Butter into it, with a couple of Anchovies, Capers, two green Onions whole, ſeaſon'd with Pepper, Salt and Nutmeg, a duſt of Flour to it, a daſh of Vinegar and Water: ſhake your Sauce upon the Stove: take your Plaice out of their Court Bouillon, let them drain, and diſh them up. Let the Sauce be reliſhing and put it over your Plaice, and ſerve them up hot.

They may be ſerv'd up with the ſame Sauce when broil'd and ſtrow'd with Crums of Bread.

Sallet

Sallet made with Barbels.

BOIL your Barbel in Court Bouillon, let it grow cold; being cold, then cut it into Slices, which you muſt lay upon a Plate, together with ſome ſmall Sallet; and then ſeaſon it with Pepper, Salt, Vinegar and Oil: or elſe you put a Remoulade to it, which you will find in the Chapter of Sauces.

Sallet with Quavivers.

TAKE ſome Quavivers, and after you have gutted and waſhed them carefully, let them be either fry'd or broil'd; and after they are cold, cut off the Heads and Tails, cut your Quavivers into Slices, place them in a Diſh, and garniſh them with Chervil cut ſmall, and ſmall Capers; then ſeaſon them with Pepper and Salt, Oil and Vinegar, and ſerve them up.

N. B. You may in the ſame manner make Sallets with all Sorts of Fiſh, by putting Anchovies, Capers and ſmall Onions boil'd to them.

CHAP.

CHAP. XI.

Of Macreuſes or Sea-Ducks.

MAcreuſe is a Sea-Fowl, much like a Duck; yet we put it among the Fiſh, and make uſe of it on a Fiſh-day, becauſe it has cold Blood: you may put it *a la daube*, as you do a green Gooſe or a Duck; and when 'tis dreſs'd, 'tis ſerv'd up upon a white Napkin, garniſh'd with Parſley.

They uſe it alſo for an Entry with a Cucumber or any other Sauce, or elſe 'tis dreſs'd one of the following ways.——After your Macreuſe is roaſted, or done after any other manner, put a Wallnut in its Belly to make it tender.

Macreuſe à la Braiſe.

AFTER it has been pluck'd and drawn, lard it with large Slices of Eel; put it a ſtewing in a Kettle upon a ſlow Fire, ſeaſoned with Pepper and Salt, ſome Onions, Cloves, a bunch of ſweet Herbs, Bay leaves, half a Bottle of white Wine, and a little Butter; when done, take it out; pour a Sauce with Anchovies and Capers over it, or elſe thicken'd poivrade.

Macreuſe

Macreuſe in Ragoût with Cheſnuts.

YOUR Macreuſe being well pick'd and clean'd, draw and waſh it: then, blanch it over a Charcoal Fire, lard it with Eels, and dreſs it as in the laſt Article.

Make a Ragoût with Cheſnut or with Liver, Champignons, Morilles, Muſhrooms or Truffles; and your Macreuſe being ſtew'd, diſh it up, pour your Ragoût over it, and ſerve it up hot.——At another time you may make a Ragoût with Oyſters or a minced Sauce to it.

Macreuſe in Arricot.

STEW it as that before, and make a Ragoût with Turnips, to which you give what ſhape you pleaſe; blanch them, moiſten them with the Sauce of your Macreuſe, and thicken the ſame with Butter rowl'd in Flour; when ſtew'd, you cut it into bits, and put it into your Turnips, diſh it and ſerve it up hot.

A forc'd Macreuſe.

AFTER your Macreuſe is pick'd and drawn, truſs it clean; ſtuff it with its Liver, which you muſt mince very ſmall, together with ſome Truffles, Champignons, and a little freſh Butter, ſeaſoned with Pepper, Salt, Parſley, green Onions and Anchovies: Then put it in a Stew-pan to take a Colour, and ſtrow it with a duſt of Flour, and

and moiſten it with Peaſe-Soop, Fiſh-Gravy, and a Glaſs of white Wine, add Champignons and Truffles to it; ſeaſon the whole with Pepper, Salt, and a bunch of ſweet Herbs; give it a proper time to ſtew, and ſerve it up hot for Entry.

Macreuſe (à la Braiſe.)

YOUR Macreuſe being pick'd and drawn, take its Liver, with a few Champignons, a little Parſley, and green Onions cut ſmall, ſeaſon'd with Salt, Pepper, and Nutmeg, with a Lump of Butter of the bigneſs of two Eggs, all minc'd together very ſmall, and ſtuff the Belly of your Macreuſe with them; then tye it up at both ends: brown it in a Stew-pan with Butter; put it in a Pot, moiſten it with Broth, or with Onion-juice, and pour it into your Pot, where the Macreuſe is, adding a pint of white Wine to it; then ſeaſon it with Pepper and Salt, ſweet Herbs, fine Spice, Onions, Carrots, Parſnips and green Lemon: put it a Stewing; make a Ragoût with Melts in the following manner: Take ſmall Champignons pick'd; put a bit of Butter of the bigneſs of two Wallnuts in a Stew-pan over a Stove, brown it with a duſt of Flour, and put your Champignons into it, then moiſten it with a little Fiſh-broth, and let it boil with a ſlow Fire; when 'tis boil'd, skim it, then put in your Carp's Melts, which muſt be firſt blanch'd in hot Water; and when it has

has had two or three boils in your Ragoût, proceed in thickening it with Cullis. When your Macreuſe is ſtew'd, take it out of the Pot, and diſh it up; let your Ragoût be reliſhing, and pour it over it, and ſerve it up hot for Entry.

The Macreuſe ſtew'd *à la Braiſe* may alſo be ſerv'd up with a Ragoût of Oyſters, or Craw-fiſh, Endive or Cellery. The way of making theſe Ragoûts may be ſeen in the Chapter of Ragoûts.

A Roaſted Macreuſe.

AFTER your Macreuſe is pick'd and drawn, roaſt it, baſting it on the Spit, with Salt, Pepper, Butter, and white Wine mixt together; when enough, make a Sauce with the Liver, which you muſt cut very ſmall, and put it into the Dripping-pan, with Pepper, Salt, Nutmeg, Rocamboles, Echalottes cut ſmall, the Juice of an Orange, and a Glaſs of white Wine; when done, ſlice it upon the breaſt, cruſh it, put your Sauce over it, and ſerve it up.

CHAP. XII.

Of Turbots and Stuffings.

Course of Turbots.

Turbots with Meat.

TAKE a middle sized Turbot, gut it, wash and drain it, then put in a Stew-pan, some Slices of Bacon and Onions, Sweet Basil, Fennel, and Bay-leaves; put in your Turbot, season it with Salt, Pepper, Cloves and Lemons; cover it with Slices of Bacon, put in it a Bottle of white Wine, and some Water: put it to boil, when done, drain it, dish it up with Gravy of Ham over it, or an *Italian* Sauce. (See the Chapter of Cullis and Sauces;) serve it up hot for first Course.

Turbots with Craw-fish with Gravy.

TAKE a middle sized Turbot, put it to boil gently, as that above; being done, take it out to drain, dish it up, and put a Cullis of Craw-fish over it, and serve it up hot for a first Course or Remove.

See the Craw-fish Cullis in the Chapter of Cullis's.

Turbots (the Italian *way.)*

TAKE a middling Turbot, gut, wash and drain it; take a Baking-pan, and put in it some Slices of Bacon, Onions, sweet Basil, and Lemon cut in Slices; now put in your Turbot, season it with Salt, Pepper, fine Spice, Cloves, Lemon-juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven; mince a dozen of Echalottes, put them into a Stew-pan with a Glass of Champain, put in some Beef-gravy, a little Gravy of Ham; put it over the Fire, and put in it two Spoons full of good Oil, the Juice of two Lemons, some Salt and pounded Pepper. Your Turbot being done, dish it up, put your Sauce over it; serve it up hot for a first Course or Remove.

Turbots (in Court-Boüillon.

GUT your Turbot, wash it, wrap it up in a Napkin, put the quantity of Salt requir'd in a Kettle with Water, stir it now and then till melted; let it stand to settle, after which strain the Water through a Cloth, and put it to your Turbot; let there be two quarts of Milk with Water to boil it: let it be high relish'd, let your Kettle be kept very hot but not boil; and when you are ready to serve up, take out your Fish, fold a Napkin upon your Dish, with

with your Fiſh over it, garniſh with green Parſley, ſerve it up hot.

Glaz'd Turbots.

TAKE a ſmall Turbot, the bigneſs of your Diſh, gut and waſh it, and cut off the Fins, lard it with fine Bacon; take a Stew-pan, put in a Bottle of white Wine, with an Onion ſliced, Salt and ſweet Baſil, put your Stew-pan over a Stove. When your Wine begins to boil, put in your Turbot, and when it has boil'd ſome time, take it out, get a Jelly in readineſs made thus; take ſome Slices of Veal, and Ham, cut in ſmall pieces, and put them in a Stew-pan, with an Onion cut in pieces, moiſten it with Broth, and put it to boil; being done, ſtrain off your Jelly, and put it in a clean Stew-pan over the Fire, and let it boil till it is turn'd to Caramel, *viz.* glazed, then put in your Turbot, and put your Pan over hot Cinders, that it may glaze well; being glazed and ready to ſerve up, put an *Italian* Sauce in your Diſh, with your Turbot over it, and ſerve it hot for a firſt Courſe.

Larded Turbots.

TAKE a Turbot the bigneſs of your Diſh, gut and waſh it, cut off the Fins, and lard it with fine Bacon; then lay in the bottom of a Silver Diſh, or a Baking-pan, Slices of Bacon, and put in your Turbot, ſeaſon it with fine Salt and a Glaſs

of Wine, ſome Slices of Onion, and of Lemon, and a bunch of ſweet Baſil; then cover it with Slices of Bacon, and put it to bake. Being done, take it out, and take off the Fat, diſh it up with an *Italian* Cullis, or any other, and ſerve it up hot for a firſt Courſe or Remove.

Broil'd Turbots en Maigre (*the* Italian *Way.*)

TAKE a Turbot according to the bigneſs of your Diſh, gut and waſh it, cut off the Fins, and drain it, ſtrow it with Salt and Pepper, top and bottom, put it in a Diſh with two Glaſſes of good Oil, and the Juice of two Lemons with Bay-leaves; place your Bay-leaves upon the Gridiron, and put your Turbot over it to broil: being done on one ſide, turn it, baſte it with the ſame Oil it was marinated in before. Being done, take ſome Echalottes, pick them and mince them, put them in a Stew-pan with the Juice of two or three Lemons, a little Oil, a Glaſs of white Wine, Salt and Pepper. Diſh up your Turbot, put your Sauce over it, ſerve it up for a firſt Courſe, or Remove.

You may ſerve up a piece of Turbot the ſame as a whole one.

Ano-

Another way of Dreſſing Turbots with an Italian *Sauce.*

DRESS your Turbot as the above-mention'd *en Court Boüillon*; being done, take it out, and put an *Italian* Sauce over it; you'll find this Sauce in the Chapter of Sauces and Cullis's.

Another way of Dreſſing Turbots.

TAKE a Turbot according to the bigneſs of your Diſh, gut and waſh it, boil it in Salt and Water, blanch a little Parſley, a little Mint, and a little Tarragon, put them into cold Water and ſqueeze them, then mince them very ſmall, put them in a Stew-pan with three or four Yolks of Eggs, half a Glaſs of Oil, and half a Glaſs of white Wine, the Juice of a Lemon, ſome Salt, a piece of Butter, a minced Anchovy, and a little Nutmeg; take out your Turbot, and thicken your Sauce. Your Turbot being drain'd, diſh it up with your Sauce over it, and ſerve it up hot for a firſt Courſe or Remove.

Another way of Dreſſing Turbots with a Parſley Sauce.

TAKE a middle ſized Turbot, gut and waſh it, put it to boil in Salt and Water, being done, blanch ſome Parſley, ſqueeze it well and mince it, then put it in a Stew-pan with a minced Anchovy, half a Lemon cut in Dice, ſeaſon it with Salt, Pep-

per, a piece of Butter, a duſt of Flour, and a drop of Water; being ready to ſerve up, take out your Turbot, drain it, thicken your Sauce, diſh it up with your Sauce over it, and ſerve it up hot for firſt Courſe or Remove.

How to dreſs Turbots with Sweet-herbs.

TAKE a middling Turbot, gut and waſh it, cut off the Fins, and wipe it; put in a Stew-pan a few green Onions and Parſley, with ſome Sweet-herbs minced, and a piece of Butter: put in your Turbot, do it with a ſlow Fire to get a Taſte; turn it: then take it out and ſtrow it with fine Crums of Bread, ſeaſon'd with Salt and Pepper, then put it to broil; when broil'd on one ſide, turn it: being done, diſh it up with a Remoulade under it, or a Robert Sauce, or Echalotte Sauce.

How to dreſs Turbots in Slices, à la St. (Menhoult.)

TAKE a Turbot, gut and waſh it very clean, take off the Slices the beſt you can; put in a Stew-pan a Lump of Butter, ſome Slices of Onions, Parſley, ſome ſprigs of Baſil, then put in your Slices of Turbot, cover them with Slices of Onions and of Lemons, ſeaſon'd with Salt, Pepper, Sweet-herbs, and two Glaſſes of white Wine; let it do gently: being done, take out your Slices and ſtrow them with fine Crums

Crums of Bread, and place them in a Baking-pan, then make them take a Colour in the Oven, or broil them : Diſh it up with a Remoulade over them, or a Sauce with Butter, or a Ravigotte. See the Chapter of Sauces.

Turbots marinated and fried.

TAKE ſome ſmall Turbots, gut them and waſh them, take off the Heads and Fins. Cut them in pieces, put them to marinate in Vinegar, ſeaſon'd with Salt, Pepper, green Onions, Parſley, ſweet Baſilick, Thime, and Bay-leaves, and let them be in the Pickle an Hour; then put them to drain, rowl them in Flour and fry them; being fried, diſh them up garniſh'd with fried Parſley, and ſerve them up for firſt Courſe. Whole Turbots are done the ſame way.

Turbots for Diſhes en Maigre.

TAKE a Turbot, gut, waſh, and drain it, put it in a Baking-pan or Stew-pan, ſeaſon it with Salt, Pepper, Fennel, Bay-leaves and Parſley; put a lump of Butter in a Stew-pan over the Fire; when melted, put in a duſt of Flour, keep it ſtirring: being half brown, moiſten it with Fiſh-Broth, and empty it into your Baking-pan; boil a Bottle of white Wine, and put it alſo in the ſaid Baking-pan; let your Turbot moiſten enough, and put it to boil;

being done, let it be of a good Taſte, and leave it in its Gravy a Couple of Hours, to take ſome Reliſh; then take it out, and let it drain, diſh it up with a Ragout of ſoft Roes, with Muſhrooms, Truffles, and ſerve it up hot. You'll find this Ragout in the Chapter of Ragouts.

Turbots with Craw-fiſhes (en Maigre.)

BOIL your Turbot in the ſame manner as thoſe before; it being done, take it out of the Baking-pan; let it drain, diſh it up with a Ragout of Craw-fiſh Tails, Muſhrooms, Truffles, bottoms of Artichokes, and tops of Aſparagus in the Seaſon; let the Cullis of your Ragout be of a good Taſte, then ſerve it hot.

You ſerve Turbots en Maigre with all ſorts of Ragouts of Fiſh; as with Ragouts of Oyſters, Muſcles, Truffles, Muſhrooms and Morille's. See the Chapter of Rgouts.

Turbots (en Caſſerole.)

CUT your Turbot, waſh and drain it; put ſome Butter in a Silver Diſh the bigneſs of your Turbot, and ſpread it all over, ſeaſon'd with Salt, Pepper, and a little Nutmeg, ſome minced Parſley, green Chibbol, and half a Pint of Champain or white Wine; cut off the Head and Tail of your Turbot, and put it in your Diſh; ſeaſon it equally both top and bottom, beſprinkle it with

with melted Butter, ſtrow it with fine Crums of Bread, and put it in the Oven; being done, and of a fine Colour, take it out, take off the Fat, clean the border of the Diſh, and put an Anchovy Sauce round it, or a Cullis of Craw-fiſhes. Let it be of a good Taſte, ſerve it up hot.

You may alſo ſerve it up without Sauce.

Turbots with Anchovy Sauce.

GUT a Turbot, waſh, drain, and wipe it, then put it in a Kettle, or in a Stew-pan; melt the quantity of Salt you want in Water; being melted, ſtrain your Brine thro' a Cloth, and put it into your Kettle, and put it over the Fire; when done, take it off, and let it ſtand a little in its own Liquor to take a Reliſh; then take it out, and let it drain, and diſh it up. Make a white Sauce thus: Put in a Stew-pan ſome freſh Butter, with a duſt of Flour, a couple of minced Anchovies, and a couple of whole Chibbols, one or two Slices of Lemon, ſeaſon'd with Salt, Pepper, and a little Nutmeg; moiſten it with a little Water, and a daſh of Vinegar; you may put in ſome Capers, if you think fit, toſs it up, being thick enough: let it be of a good Taſte; take the Chibbol and the Lemon Slices out, put the Sauce over your Turbot, and ſerve it up hot.

You may add alſo Cullis of Craw-fiſh.

Turbots (à la Bechameille.)

TAKE ſome Parſley and Chibbol, and mince them very ſmall, put in a Sauce-pan a good lump of Butter, with your Parſley and Chibbol, and ſome minced Shallots, ſeaſon'd with Salt and Pepper, ſome Nutmeg, and a duſt of Flour: Take a Turbot boil'd in Court Bouillon, take it off by pieces and put it into your Stew-pan; put in a little Cream, Milk, or a little Water, put it over the Fire, and ſtir it now and then, that your Sauce may thicken; then let it be of a good Taſte, diſh it up, and ſerve it up hot for a firſt Courſe.

You may dreſs Dabs, or Salmons the ſame way; they may alſo be put in the Oven, ſtrowing them with Crums of Bread, and ſerving them up with Lemon-juice.

CHAP. XIII.

Of Salt-Fiſh.

SALT-FISH is known by every Body to be a Sea-Fiſh, which comes ſalted from *Newfoundland*; and makes a good ſubſtantial Diſh. It is alſo uſed freſh, under the Name of freſh Cod, and is much better and more valued than the other: We ſhall not ſpeak here of the way of Dreſſing it the common way known by every body; but how it can be dreſs'd

ſeveral

ſeveral ways, and made Rich and Reliſhing, as will be ſeen hereafter.

Freſh-Cod in Ragoût.

SCALE your Fiſh, boil it in Water and Vinegar, bitter Lemon, Bay-leaves, Pepper and Salt: Make your Sauce with Butter, fry'd Flower, Oyſters, Capers, and Pepper; let it be white when it is ſerv'd up.

A Salt Tail done in the Stew-pan, or otherwiſe.

TAKE a fine Salt Cod's Tail, and after you have ſcal'd it, take off the Skin downwards. Take off ſome Slices of the Fleſh, and fill up the hollow places with good forc'd Meat made with the Fleſh of Carps and Eels, ſeaſon'd with Pepper, Salt, Champignons, Sweet-herbs, all well minc'd together, with Butter and Crums of Bread boil'd in Cream. Then put the Skin over it again, to have the ſhape of a Cod's Tail; and after you have ſtrow'd it well with Crums of Bread, ſend it to the Oven in a Baking-pan, or a Silver Diſh; let it have a good Colour, and ſerve it up hot for Entry.

Or elſe you may ſerve it up with a Ragoût of Champignons, Morilles and Truffles, blanch'd in a Stew-pan, with good Butter and a good ſeaſoning; put your Ragoût in the bottom of your Diſh, and the Cod's-Tail over it, and ſerve it up hot for Entry.

If

If you have a mind to fry it, you muſt put it in hot Water, without letting it boil, to keep it whole; after it has been drained, ſtrew it with Flour, and fry it in drawn Butter. Serve it up with Lemon-juice and Pepper: you may alſo ſerve it up with a minced Sauce, or elſe an Anchovy and Caper-Sauce.

Salt Cod fry'd another Way.

TAKE a Cod's-Tail, the Salt being well taken off; let it be whole or cut into Slices: wipe it well off, and ſtrow it with Flour; fry it in drawn Butter, let it have a good Colour, and ſerve it up dry, garniſh'd with fry'd Parſley. Freſh Cod is dreſs'd in the ſame manner by marinating it.

Salt Cod with a Robert Sauce.

YOUR Cod being fry'd, as before, make a Robert Sauce, thus, *viz.* Take Onions cut into Dice or Slices, put them in a Stew-pan with Butter; they being colour'd, ſtrow a duſt of Flour over them, moiſten them with Fiſh-Broth, or Gravy en Maigre, let them ſtew ſoftly over a ſlow Fire: when done, put your Cod's Tail or your Slices to ſtew gently in the Robert Sauce; when you are ready to ſerve up, let your Ragoût be reliſhing. If you think your Sauce not thick enough, put a little Cullis to it, and a little Muſtard with a daſh of Vinegar: Diſh up your Cod's-Tail,

or

or Slices, and pour your Robert Sauce over them, and ſerve them up hot for Entry.

They may be ſerv'd up without being ſtewed in the Sauce; to this purpoſe your Sauce being ready done, you put them into a Diſh, and put your Slices over them, and ſerve them up hot for Entry or Hors d' Oeuvre.

They ſerve up theſe Cod's Tails, and theſe fry'd Slices likewiſe, with a Ragoût of Cucumbers the ſame as that made with Gravy, and inſtead of moiſtening them with Gravy, you moiſten them with Fiſh Broth, or Broth made of Endive.

Salt Cod's Tails in Surprize.

TAKE the Fleſh of a Carp, and the half of that of an Eel, with a little Parſley, a few green Onions, and ſome Champignons ſeaſon'd with Pepper, Salt, Sweet-herbs, fine Spice, a little Bread boil'd in Milk or Cream, with ſome Yolks of Eggs, all well minced together, with ſome freſh Butter, according to the quantity of the Fleſh you have. Then boil a Cod's-Tail, take it off in Slices; but keep the Bone and the end of the Tail, that holds to it. Make a Ragoût with Champignons and Truffles, which you fry a little in a Stew-pan in a little brown Butter and Flour, and moiſten it with Broth; let it boil ſoftly, and skim it well; put in ſome Carp's Melts, and your Slices of Cod, and thicken it more with Craw-fiſh Cullis, or ſome other. Let your Ragoût be reliſhing,

liſhing, and put it in a place to cool: Put your Fiſh bone together with the end of the Tail hanging at it in a Silver Diſh or Baking pan, make it into the ſhape of a Cod's-Tail with your forc'd Meat; make a Border round it, the height of three Fingers, and put in it your Ragoût, cover it with the ſame forc'd Meat, and with beaten Eggs; dip in it a Knife to make thereby your Cod very ſmooth; then melt ſome freſh Butter, put the ſame over it, and ſtrow it with fine Crums of Bread, ſet it a ſtewing, let it be baked, or under the Cover of a Baking-pan, let it have a good Colour, and ſerve it up hot for Entry.

Obſerve, that when you put it into a Baking-pan, you muſt put in the bottom of it ſome very thin and ſmall Slices of Bread, or a ſmall Abeſſe made of Paſte to hinder it from ſticking, and that it may the eaſier ſlide into the Diſh you ſerve it up in.

Salt Cod (à la Sainte Menhout.)

BOIL a couple of Cod's-Tails in Water; then take them off in Slices as large as you can; make a Sauce with freſh Butter, a duſt of Flour, ſome Parſley cut ſmall, ſome Truffles and Champignons, cut the ſame way; ſome Capers, Pepper, Nutmeg and Cream; put your Cod's Slices into it, and let them ſtew upon a Stove with a ſlow Fire. Let them be reliſhing, and not too ſalt, and let them grow cold: put a Haſh

Hash of Carps in the bottom of your Dish; (the way of making the same is seen in the Chapter of Ragoûts:) garnish the brim of your Dish round with your Slices of Cod, but let them not cover your Hash in the middle, and strow fine Crums of Bread all over it; send it to be bak'd to get a good Colour, and serve it up hot for Entry, or Hors d' Oeuvre.

Salt Cod the Italian *Way.*

TAKE white Cod, that is well scal'd and soak'd, take off the Salt carefully; let it be in full Water, and one boil will be enough: Take a Stew-pan, put in it a lump of Butter, some green Onions cut small, Parsley, some Garlick and Sweet-herbs: Take your Cod out of the Water, and put it into the Stew-pan over the Butter, put in it a Glass of good Oil, a little beaten Pepper, with an Orange-juice; set your Fish over the Fire, keeping it continually stirring, that it may grow thick; this done, and it being well tasted, dish it up, and serve it up hot for Entry.

Dry Cod.

TAKE dry Cod, cut it into pieces, and let it soak from Night till Morning; boil it with a great boil and a quick Fire: take a Stew-pan, put in it a good lump of Butter, some green Onions, Parsley cut small, and beaten Pepper. Take your Cod out of the

Water, put it over your Parſley, and put in it Onions done *à la Braiſe*; then put your Cod over the Fire, and ſtir it till it be pretty thick; this done, let it be reliſhing, diſh it up, and ſerve it up hot for Entry.

Salt Cod (à la Provencale.)

BOIL your Cod the ſame way as that before; put in a Stew-pan a Glaſs of good Oil, ſome Parſley and green Onions cut ſmall, half a Glaſs of white Wine, two Cloves of Garlick, the Juice of a couple of Lemons, and a few Crums of Bread; put your Cod by ſmall Bits in your Compoſition; put it over the Fire, taſte your Fiſh, and make it reliſhing; then diſh it up, and ſerve it up hot for Entry.

Salt Cod (the Dutch *Way.)*

TAKE ſome Cod well ſcal'd, and the whiteſt you can get, the Salt being well taken off, boil ſome ſmall Carrots in Water, then throw your Cod cut into Slices into it; your Cod being done, diſh it up, and with each Slice of Cod, two or three ſmall Carrots: Take ſome Parſley waſh'd and cut ſmall, which you put in a Sauce Boat, and melted Butter in another, and ſerve up your Cod hot for Entry; Muſtard might be put into the Butter, but every Body does not like it ſo; it ſhould however be upon the Table.

CHAP.

CHAP. XIV.

Of Tunny and Tenches.

Tunny.

IS a large Sea-Fish, which they marinate in *Provence* in *France*, and eat it like Sallet; it may be eaten in a Paper or Silver Case. Rub the same with Butter, and put in it your Tunny cut into Slices; season it with Parsley, green Onions, Pepper and Sweet-herbs: continue this till your Cases are fill'd up; put some Butter over it with Crums of Bread. Let it be done in the Oven, or under a Cover; give it a Colour and serve it up hot.

When the Tunny can be got fresh, you may make Pyes with them either hot or cold, in the same manner as they make Salmon-pyes; and you may make other Entries in the same manner as you do with Salmon.

Roasted Tunny.

CUT your Tunny into large pieces, each weighing about two Pounds, lard them with Slices of Eel and Anchovies; put them on the Spit, and make a Marinade in this manner. Take half a pint of Vinegar with an Onion cut into Slices, some Slices of Lemon, whole green Onions, Pepper, Salt, a Bay-leaf, and some Butter; put the Poivrade

rade under your Tunny, and beſprinkle them always whilſt a doing; being done, take them off; take what is in the Dripping-pan, take the Fat off, and thicken it with Cullis; put to it ſome Capers, make it not too ſalt: diſh your Tunny up, puting the Marinade under it, ſerve it up hot.

Fry'd Tenches.

BOIL ſome Water, then take it off, put in it your Tenches, ſtirring them about; take them out again, and ſcrape them very white and clean, and wipe them well; gut and ſplit them in the back, ſtrow a little Salt and Flour over them, and fry them. Being fry'd and of a good Colour, take them out and put them a draining, diſh them up, and ſerve them up hot.

Fricaſſee of Tenches with a white Sauce.

THE Tenches being ſcrap'd very white, gut them and cut off their Heads, ſplit them in the middle, and cut them into ſix pieces, waſh and wipe them well; put Butter into a Stew-pan ſet over a Stove; the Butter being melted, put in the Tenches thus cut, with Champignons; ſeaſon them with Salt, Pepper, a Bunch of Sweet-herbs; toſs up the Pan, then put a little Flour over it, and moiſten it with a little hot Water: Boil a pint of white Wine, and put the ſame in the Fricaſſee: Being boil'd pretty ſhort, make a thickning with three or four Yolks of Eggs, which you

you ſtir up with a little Verjuice, or elſe a little white Wine boil'd, thicken your Fricaſſee therewith, as you do a Fricaſſee of Pullets: put in it a little Parſley cut ſmall with a little Nutmeg: See your Fricaſſee be of a good Taſte, diſh it up handſomly, ſerve it up hot.

Fricaſſee of Tenches with a brown Sauce.

THE Tenches being ſcrap'd very white, gut them and cut off their Heads, ſplit them in two, and cut them into four or ſix pieces, waſh and wipe them well; put ſome Butter into a Stew-pan over the Fire, put a duſt of Flour in it, and make it brown; being brown, put your Tenches into the Stew-pan with Champignons, and ſeaſon them with Salt, Pepper, a bunch of Sweet-herbs; having given it a toſs, moiſten it with Fiſh-Broth, or elſe with Onion-Gravy: Boil a Pint of white Wine, pour it into it; being done, thicken it with ſome Cullis: Let it be reliſhing, diſh it up handſomly; ſerve it up hot.

When Aſparagus and Artichokes are in Seaſon, you may put ſome into it, after they have been blanch'd.

Forc'd Tenches.

YOUR Tenches being ſcrap'd very white, ſplit them a little in the back, take off the Skin with the point of a Knife, cut the Bone through at the end of the Tail

and Head and draw it out; then take the Bones out of a Tench or a Carp; put the Flesh upon a Dresser with Champignons, a little Parsley, green Onions cut small, and season it with Salt, Pepper, fine Spices, and a few Sweet-herbs, mince all well together; put in it some fresh Butter, with the Yolks of three or four Eggs, Crums of Bread boil'd in Cream or Milk; all being well minc'd together, force therewith your Tenches; this done, sow them up, put drawn Butter into a Stew-pan over the Stove; being hot, flour your Tenches a little and let them fry one by one: being well colour'd, take them out: put Butter of the bigness of two Eggs into a Stew-pan over a Stove; the Butter being melted, put in a little Flour, keeping it stirring; being brown, moisten it with Fish-Broth, or Onion Gravy, with a little white Wine; place your Tenches in this Sauce; season them with Salt, Pepper, a Bunch of Sweet-herbs, and let them be a doing over a slow Fire: being done, take them out, dish them up, and pour over it your Ragoût, serve them up hot.

At another time instead of frying them, you do them in a small Seasoning, putting a Ragoût of soft Roes over them.

Another time you may put in a Ragoût made with Craw-Fish Tails or Oysters.——For the way of making Ragoûts, see the Chapter of Cullis and Ragoûts.

Tenches

Tenches dreſs'd in a Stew-pan.

YOUR Tenches being forc'd in the manner aboveſaid; rub a Silver-diſh or Baking-pan with Butter ſeaſon your Fiſh with Salt, Pepper, ſweet Herbs, fine Spice, an Onion cut in Slices, with ſome whole green Onions; place your Tenches over it, ſeaſon them all over, moiſten them with melted Butter, ſtrow them with fine crums of Bread, and ſend them to be bak'd; being well colour'd, diſh them up, and ſerve them up dry.——They ſerve them up with all ſorts of Roots or Herbs put under them, or elſe with ſome Cullis of Craw-Fiſh, or Anchovy Sauce. 'Tis but the Ragoût that makes the difference: The way of making Ragoûts is ſeen in the Chapter of Ragoûts.

Tenches Forc'd and Fry'd.

BEING ſcrap'd very white, ſplit them in the back, gut and force them with the ſame forc'd Meat as thoſe before; being forc'd, ſow them up; melt Butter, and put Salt in it, dip them in it, ſtrow them with Bread, and put them a broiling: being well colour'd and done, diſh them up; put under them a ſlight Ragoût made with Champignons or Truffles, and ſerve them up hot.

Tenches with Fillets marinated.

YOUR Tenches being ſcrap'd very white, gut them, cut off the Heads, and ſplit them in two, which you cut in Slices, place them in a Diſh; ſeaſon them with Salt, Pepper, whole green Onions, Parſley, an Onion cut into Slices, a Bay-leaf, a little ſweet Baſil, ſome Cloves and a little Vinegar; ſtir all well together, and let them marinate about two Hours: this done, take out the Fillets, wipe them between two Towels; flour them, and fry them in drawn Butter: Being well colour'd, take them out, diſh them up handſomly, with fry'd Parſley; ſerve them up hot.

The Mullet

IS a Sea, as well as a River-Fiſh; the one is as good as the other: Scale and gut it, ſlice it in the back, and having rub'd it with melted Butter, put it a frying; make your Sauce with Butter, Capers, Slices of Lemons, Salt, Pepper, Nutmeg, and Verjuice or Lemon-juice. It may be alſo fry'd with drawn Butter, then diſh it with the ſame Sauce and Capers, and Anchovies, or with a minced Sauce, or Parſley Sauce; at another time you may boil it, and ſerve it up with the ſame. They may alſo make Pyes with Mullet.

Entry

Entry of Cod in Court Boüillon the Dutch *Way.*

YOUR Cod being ſcal'd, gutted and waſh'd, cut it into Slices to fill your Diſh with. Put your pieces of Cod in freſh Water, and then into a Kettle with Water; when the Water boils, put in your pieces, with Salt and Vinegar; being boil'd, diſh them up, covering your Diſh well; then let it drain, and ſerve it up with a thick Sauce and Parſley for an Entry or a Remove.

Entry of a Cod's Head.

TAKE a Cod's Head, with ſix Inches of the Body; boil them with Water and Salt, a pint or more of good Vinegar, let your Water be well ſalted; put a bunch of ſweet Herbs into the Water, an Onion cut in Slices, with ſome Cloves. Bind the Head with Pack-thread in boiling it; then take it out to be drain'd, and diſh it up. Keep a Sauce ready made in the following manner: Take any number of Oyſters you think fit, blanch them in their Liquor; then take them out, and let them drain upon a Sieve, and keep the Liquor to make your Sauce with; put your Oyſters into freſh Water, then take them out, and let them one by one drain upon the backſide of a Sieve. Put about a Pound of good Butter into a Stew-pan with a little Nutmeg, a duſt

of Flour, Salt, Pepper, a little Mace, a dash of Vinegar, with some of your Oyster Liquor, Parsley blanch'd and cut small, and three or four Anchovies; cut the same, thicken your Sauce upon the Fire; let it be relishing, and put in the white of your Oysters, or your whole Oysters; (this depends on the Workman:) put your Sauce over it, and serve it up hot for Entry or a Remove.

Other Entry of Cod.

TAKE Cod well wash'd and clean'd; if it be the bigger End, cut it in pieces; if it is the Tail end, you must bind it with Packthread; then put your Cod in a Baking-pan or Silver Dish, with Butter, Salt, Pepper, fine Spice, an Onion, a little Fish-Broth and a Glass of Wine. Then send your Cod to be baked, or else to be done under the Cover of a Baking pan; being almost done, take it out, put in it a dash of Vinegar, and strow Crums of Bread over it, put it into the Oven again till it is done; let it be well colour'd; serve it up hot for Entry.

Entry of Cod with sweet Herbs.

BOIL your Cod in white Wine, season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves and fine Spices. Being boil'd, take it out, and lay it in its Dish with a Sauce over it, strowing some crum'd Bread on its top, then bake it. Make your Sauce with Butter, a little Nutmeg, Salt,

Salt, Pepper, a dash of Vinegar and two Yolks of Eggs: Then thicken your Sauce upon the Fire; and being thicken'd, pour it over your Cod, and serve it up hot for Entry.

Fricassee of Cod.

TAKE the Sounds, Roes, *&c.* of several Cods, split them and scrape them well; then blanch them: being blanch'd, put them in fresh Water, wash them very clean, and cut them into square pieces, the bigness of the end of a Thumb. Then put a lump of Butter in a Stew-pan, toss it up with an Onion cut small; after that put in your pieces, and give them two or three Tosses; this done, put a little Flour over them, moisten them with a little Fish-Broth, season'd with Salt, Pepper, sweet Herbs, fine Spice, and let them stew gently: Being done, thicken it with Yolks of Eggs, Parsley cut small, with a dash of Vinegar or Verjuice, and serve them hot for Entry.

Fricassee of Cod the Italian *Way.*

TAKE the Sounds of Cods according to the bigness of the Dish you will make: Cut them into Fillets, and toss them up in Oil with an Onion cut small, moisten them with a Glass of white-Wine, and a little Fish-Broth, season'd with Salt, Pepper, and beaten Spice, and let them stew softly; let them be of a good taste: thicken them

them with Yolks of Eggs, much Lemon-juice, and Parſley cut ſmall. You may add Champignons and Truffles; being thicken'd diſh them up, and ſerve them up hot for Entry.—— You may alſo make them in Hotch-Potch, call'd *Menu du Roi*, or like Beef-Palates and Hog's Ears. You may alſo do them in the ſame *Menu du Roi*, like Beef-Palates, and Hog's Ears: and you may likewiſe fill up theſe Sounds with forc'd Meat made with the Fleſh of Cabillau, or other Fiſh cut into Slices mix'd with forc'd Meat done in a ſeaſoning; ſerve them up with a white Sauce, or an Oyſter Ragoût, or a Parſley-Sauce, or an *Italian* Sauce, you garniſh your Diſh with ſoft Roes of Cods fry'd.

CHAP. XV.

Of Carps.

A Carp (à la Chambor.)

TAKE a large Carp, ſcale and waſh it, lard it with thick Bacon and Ham; being larded, take half a dozen of Pidgeons with fat Livers, Sweet-breads, Muſhrooms and Truffles, if you have any; put all together for a moment in a Stew-pan, ſeaſon it with Pepper, Salt, ſweet Herbs, a little Cullis, and Lemon juice; then put this into your Carp, and ſew it up. Lay a Napkin over your Dreſſer, take ſome Slices of Bacon, ſpread them over your Napkin the length

length of your Carp, put more Slices over it; then fold it up in the ſaid Napkin, and tie it on both ends, then take a Leg of Veal, cut it into thin Slices; put them in a Stew-pan with ſmall Slices of Ham, Onions and Carrots cut alſo into Slices: put the Stew-pan over the Fire, let them ſweat like Gravy of Veal; and when they begin to ſtick, moiſten them with Broth; then put them in an Oval Stew-pan, together with the Meat and the Gravy: Now put in your Carp, ſeaſon'd with Pepper, Salt, ſweet Herbs, Cloves, Mace, three Bottles of white Wine, and a Lemon cut into Slices: Cover your Carp with the Liquor, let it boil very gently. Make a Ragoût with Sweetbreads of Veal, Muſhrooms, Truffles, Cocks-Combs, fat Livers and ſoft Roes of Carps. Take half a dozen young Pigeons, which you dreſs (*au ſoleil*) or with ſweet Baſil, or inſtead of Pigeons, a couple of Chickens cut in four and marinated, or elſe larded with thin Bacon, and glaz'd like Fricandos. Take half a dozen of Sweetbreads of Veal larded with fine Bacon; let them ſtew and glaze like Fricandos. Take alſo a dozen of large fine Craw-fiſh; boil them, then pick their Tails, cut off the ſmall Claws; if you have Craw-fiſh enough to make a Cullis, you may uſe it inſtead of other Cullis. Your Carp being done, and ready to be ſerv'd up, take it out, let it drain, keep in readineſs your Ragoût of Pigeons, Sweet-breads of

Veal

Veal and Craw-fish; unfold the Napkin, take off the Fat; then dish up your Carp with the Ragoût over it; garnish your Dish with one Craw-fish, one Pigeon, and one Sweet-bread, placed by turns till it is full; serve it up hot.

These sorts of Entries generally serve to remove Soops.

Another Carp (à la petite Chambor.)

TAKE a Carp, scale, gut and wash it clean: Take off the Skin on one side, lard it with fine Bacon; then take a Salpicon made with Sweet breads of Veal, Mushrooms, Truffles, and Cocks Combs, but without Cullis: Stuff with this your Carp; sew it up. Take three or four Bottles of white Wine, put them in an Oval Stew-pan with Onions cut into Slices, some Lemon-peels and Salt; put the Stew-pan over a Stove, and as soon as it boils put in your Carp, let it boil a little, then take it off: Make a Jelly with three Pounds of a Leg of Veal cut in thin Slices, with some Slices of Ham, Onion, Garlick, Cloves and sweet Basil; put all together in an oval Stew-pan, moisten it with Broth, put it over the Fire; your Veal being half stew'd, put your Carp upon a brass Plate pierc'd through, and put the same in a Stew-pan, or upon a Napkin, that it may be taken out the easier; it being done, take it out, strain off the Liquor it was boil'd in, then put it again in the oval Stew-pan over

over the Fire, let it ſtew till it turns to a Jelly; put in your Carp the larded ſide downwards, put it upon hot Cinders, that it may glaze gently. Being ready to ſerve up, take up your Carp as dextrouſly as you can, diſh it up with an Eſſence, or an *Italian* Sauce; ſerve it up hot.

You may garniſh it with Sweet-breads of Veal glaz'd and Craw-fiſh, if you will; and at another time with Squobs glaz'd, or Wings of Fowls or Turkeys larded and glaz'd, and ſerv'd up hot.

Entry of Carps (à l' Eſtoûfade.)

SCALE and waſh your Carps, gut and waſh the inſide with Wine; take an oval Stew-pan the bigneſs of the Carp, put in ſome Onions cut into Slices, and then your Carp; ſeaſon it with Pepper, Salt, Cloves, a daſh of Vinegar and a Bottle of Wine, moiſten it with hot Water, put it over a Stove, let it ſtew; when ſtew'd, take it off, put the Wine with which you have waſh'd your Carp into a Stew-pan, with ſome Anchovies cut ſmall; let it have a boil or two, then ſtrain it off; put it again into the Stew-pan with a good lump of Butter, and a duſt of Flour to thicken the Sauce, add a Lemon-juice: Put your Stew-pan over the Fire, thicken your Sauce, let it be reliſhing; being well done, put in ſome good Butter rowl'd in Flour, let it be reliſhing,

take out the Bunch; being ready to ſerve, diſh it, and ſerve it up hot.

Other Entry of Carps ſtew'd.

TAKE a Carp, ſcale, waſh and gut it, ſplit it in two, cut each half in three pieces, put them in a Stew-pan, with a dozen of ſmall Onions blanch'd ſeaſon them with Pepper and Salt, a bunch made with Parſley and Sweet Herbs; moiſten them with half a Bottle of good Wine, put them a ſtewing, take ſome Butter, put it in a Stew-pan with ſome Flour; put it over the Fire, ſtir it till it begins to have a Colour; moiſten it with a little Fiſh Gravy, or with Water; this being well mix'd and ſtirr'd together, put it into the Stew-pan with your Carp: Let it be reliſhing, diſh it, and ſerve it up hot.

Entry of a broil'd Carp.

SCALE and gut your Carp, ſlice it upon the Back, rub it with melted Butter, Pepper and Salt it, then broil it; put to it a Ragoût made with Muſhrooms, ſoft Roes, Artichoke-Bottoms with Onions and Capers. Being ready to ſerve, diſh it with this Ragoût over it, ſerve it up hot.

A forc'd Carp.

TAKE a couple of Soles with a Pike, bone them, mince the Fleſh with a few Onions, fine Spice, Pepper, Salt, Nutmeg,

meg, freſh Butter, and ſome Crums of Bread boil'd in Cream or Milk; thicken your minc'd Fleſh with Yolks of Eggs, with the White whip'd up to Snow. Take a large Carp, fill it with this minc'd Fleſh, ſtew it with white Wine in an oval Stew-pan over a ſlow Fire, ſeaſon'd with Pepper, Salt, Cloves, a bunch of ſweet Herbs and freſh Butter. Keep in readineſs a large Ragoût made with Morilles, Truffles, Muſhrooms, Bottoms of Artichokes, ſoft Roes of Carps, and Craw-fiſh-Tails; let it be palatable: Make your Ragoût pretty thin; put to it good Cullis of Craw-fiſh, or any other Cullis, then diſh your Carp with the Ragout over it: ſerve it up hot.

Another Entry of Carps.

FORCE them the ſame way as that before; let the ſtuffing be good and palatable, bake it in the Oven. To make this forc'd Meat, bone your Carps, mince the Fleſh with a few green Onions, Parſley, Muſhrooms, Pepper, Salt, and Nutmeg; add to it a bit of the Crum of Bread boil'd in Milk or Cream, put it over the Stove with good freſh Butter, and four Yolks of Eggs, with the Whites beaten up to Snow; put your Carp's Bones with Slices of Bread under them in a Baking-pan rubb'd with Butter, put your Stuffing over it, beat an Egg upon a Plate, and order it with a Knife dipp'd in Eggs; then beſprinkle it with melted But-

ter, ſtrow it with Crums of white Bread, and ſend it to the Oven: Let it have a good Colour, ſerve it up hot.

All ſorts of minc'd Fiſh are done the ſame way; and there is nothing elſe but to counterfeit the Fleſh of the Fiſh.—— And you may bake them in a Silver Diſh inſtead of a Baking-pan.

A Carp larded with Eels in Ragout.

SCALE your Carp, lard it with large Slices of Eel; then put it in a Stew-pan, ſeaſon it with Pepper, Salt, Nutmeg, a bunch of ſweet Herbs, half a Ladle-full of Water, and half a Bottle of white Wine, Muſhrooms and Truffles if you have any, together with ſmall Onions blanch'd, let it ſtew ſoftly; when done, put in it ſome Capers, two Anchovies, a lump of Butter rowl'd in Flour; let it ſtew a little, ſerve it up hot; ſee your Ragoût well thicken'd and of a good taſte.

Forc'd Carp.

TAKE a large Carp, ſcale and gut it clean; take off the Skin, leave the Head and Tail; make a Stuffing with the ſame Fleſh as before, and that of Eels, and ſoft Roes of Carp ſeaſon'd with ſweet Herbs, Pepper, Salt, Cloves, Nutmeg, Thyme, freſh Butter and Muſhrooms, all very ſmall; ſew up the Skins, bake it, or put it in a Stew-pan with good Butter, white Wine, Fiſh-Broth, and a thin

thin Purey, and a good Seaſoning, putting Butter dipp'd in Flour, and Parſley cut ſmall; put over it a Ragoût of Soft Roes in ſerving it up.

Carps in a Haſh.

SCALE and gut your Carps; take the Skin clean off, keep all the Fleſh, bone them, which is done in taking off the Fleſh of the Fiſh by Slices with a Knife: then cut it very ſmall, together with the Fleſh of Eels, Muſhrooms and Truffles, ſeaſon'd with Pepper, Salt and ſweet Herbs, all cut very ſmall; blanch it in a Stew-pan with good freſh Butter, a little Fiſh Broth, or thin Purey. Let it be well done, ſerve it up with a Lemon-juice.

Other Carp in a Haſh.

SCALE and gut your Carp, take the Skin clean off, Bone it, cut the Fleſh very ſmall, put it in a Stew-pan over the Fire, ſtir it to make it a little dry; then you pour it out upon a Dreſſer, put to it a lump of freſh Butter, a little Parſley, green Onions with ſome Muſhrooms all cut very ſmall; melt in a Stew-pan a little Butter with a duſt of Flour; which when a little brown, put in your Haſh, ſeaſon it with Pepper, Salt, and a Slice of Lemon; ſtir it well, leſt it might ſtick, moiſten it with a little Fiſh-Broth; let it be palatable, ſerve it up hot.

All Haſhes of Fiſh are done after the ſame manner; and when you have any Cullis, put three or four Spoonſuls to it.

Carps in Fillets with Cucumbers.

TAKE ſome Carps, clean and order them as before, fry them, then cut them in Fillets; cut alſo ſome Cucumbers, and let them be marinated; then blanch them with good Butter in a Stew pan, moiſten them with Fiſh Broth, or a thin Purey; add to them a bunch of ſweet Herbs and a good Seaſoning. Let them be done enough, then thicken the Sauce with good Cullis, put in it your Fillets of Carps, let them ſtew a little; ſerve them up hot.

A Carp in half Court Bouillon.

TAKE a Carp with the Scales on it, cut it in four, ſtew it with white Wine, or other, a little Verjuice and Vinegar, Pepper, Salt, Nutmeg, Cloves, green Onions, Bay-leaves, brown Butter, and an Orange-peel: Let the Broth waſte, leaving but very little, put in it ſome Capers in diſhing it up.

Carp (in Court Boüillon)

CUT off the Gills, gut and boil it, then put it in a Baſon, ſalt it well; boil ſome Vinegar, and pour over it; fold it up in a Napkin, and put it in an oval Stew-pan, with ſome white Wine, ſome boiling Water,

Water, Onions, Bay-leaves, Cloves, Pepper, and good Butter; let it ſtew: being ſtewed, take it out, ſerve it up upon a clean Napkin, garniſh'd with Parſley for a Diſh of Roaſt.

Other Carp broil'd.

TAKE a Carp, clean and order it well; rub it with melted Butter, ſtrow over fine Salt; broil it: it being broil'd, make a Sauce with brown Butter, Capers, Anchovies, green Lemon-peels and Vinegar, ſeaſon'd with Pepper, Salt and Nutmeg; they may be alſo ſerv'd up with a Sauce made with freſh Butter, Pepper, Salt, Parſley and green Onions cut ſmall, and a little Fiſh-Broth or thin Purey; put all in a Stew-pan; put in your Carp, ſerve it up with an Orange-juice.

A Carp accompanied.

TAKE a large Carp, and two ſmall ones, take off the Fleſh, of which you make a Stuffing; to which add the Crum of a Rowl boil'd in Cream; then let it dry upon the Fire, add to it ſix Eggs, a Calf's Udder, blanch'd Bacon, with all ſorts of ſweet Herbs; mix all together with a few Muſhrooms cut ſmall, ſome Parſley and green Onions; when your Stuffing is very near cold, add to it a Pound of Butter, and ſix Yolks of Eggs, which you mix well together. Your Stuffing being done, put ſome in the bottom of your Diſh, which you turn

into the Shape and Figure of a Carp, adding to it the Head and Tail. The Belly of the Carp muſt be left empty, to put in it half a dozen of Squabs, Cock's Combs, fat Livers, Muſhrooms, and ſtew it, and thicken it with a good Patridge Cullis. Let your Ragoût be cold, before it is put in the Carp; this Ragoût being plac'd, you fill up your Carp with the remainder of the Stuffing: beat up ſome Eggs in which you often dip your Hand, to make the Carp ſmooth; then you ſtrow over it fine Crums of Bread, and make upon it ſome Scales, in imitation of the natural ones, with the point of a Knife. Now there remain the two Heads of your ſmall Carps, and ſome of the Stuffing, of which you form the two ſmall Carps, one on each ſide, without puting any Ragoût in them; all being well ſtrow'd with Crums of Bread, ſend it to the Oven for an Hour and a half; being done and of a good Colour, ſerve it up hot.

Another Carp accompanied.

TAKE the largeſt Carp you can get; ſcale it, take off the Gills, gut it; lard it with thick Bacon, ſeaſon'd with Pepper, Salt, Parſley, Nutmeg, Sweet Herbs, and two Slices of Ham; then you fill it with the Stuffing deſcrib'd here above, and put a Ragoût of ſmall Pigeons in the Belly, as ſaid in the foregoing Article; then you fill up your Carp with a little Stuffing, and

ſew

ſew it up; then you fold it up in a Napkin, and bind it with Packthread: Put it in an oval Stew-pan, or Fiſh pan. Take two or three Pounds of Veal, cut in Slices, and put in the bottom of the Stew-pan with ſome Slices of Bacon, ſome Onions and Carrots: Cover it, and put it a ſweating upon a Stove, like Veal Gravy; and when it begins to ſtick, and is of a good Colour, put in a lump of good Butter, a good handful of Flour, to brown together; moiſten it with good Broth and Gravy, ſcrape well off the brown of the Pan, and put in two ſmall Carps cut in pieces, with a Bottle of Champain or other white Wine, ſeaſon'd with Pepper, Salt, Bay-leaves, Sweet Herbs, fine Spice, Onions and Parſley. Pour this Gravy over your Carp, and ſee it has Sauce enough to paſs over it; let it ſtew with a ſlow Fire: Make a Ragoût with other ſmall Pigeons, Cocks Combs, fat Livers, Sweet-breads of Veal, Crawfiſh Tails, green Truffles, Muſhrooms and ſome ſmall bottoms of Artichokes; put all in a Stew-pan with melted Lard, moiſten it with good Gravy; being done, thicken it with good Patridge-Cullis and Eſſence of Ham. Being ready to ſerve up, take your Carp out of its Gravy, unfold it, diſh it up, pour your Ragoût over it, ſerve it up hot: Let there be Ragoût enough to fill the Diſh.

Thoſe that will go to the Expence, may garniſh it with young Pigeons dreſs'd with ſweet Baſil, or with a Marinade of fat

Chicken. Trouts with Gravy are done the ſame way, as likewiſe Salmons, Pikes, Turbots, Barbels, and large Soles; they are ſtew'd in one and the ſame Gravy; and all ſorts of different Ragoûts are ſerv'd up with them, according to the fancy of the Cook.

Roaſted Carp.

TAKE a Carp with ſoft Roes, the largeſt and fatteſt you can get; clean and order: make a Stuffing with the Roes, Eel's-fleſh, Anchovies, Muſhrooms, Onions, Parſley and Thyme; ſeaſon it with Pepper, Salt, and pounded Cloves; add good freſh Butter: the Stuffing being made, fill your Carp with it, ſew it up, and wrap it up in Paper well butter'd. Spit it, and in Roaſting beſprinkle it with white Wine and Butter; being roaſted, ſerve it up over a Ragoût made with Muſhrooms, Cardes, Carp's Roes, and tops of Aſparagus, or with a Sorrel-Sauce.

Entry of Carps.

TAKE a midling Carp, or of what ſize you like; ſcale and waſh it; it being waſhed, gut it; but keep the Blood: waſh the inſide with good red Wine; then prick it with the point of a Knife on both ſides, and ſtrow it with Salt; let it lay ſo during an hour; then put it in an oval Stew-pan the bigneſs of your Carp; put in a Bottle of red Wine, a couple of Onions cut in Slices (which

is

is put under your Carp, to hinder it from ſticking) together with a bunch of Sweet Herbs, ſome Cloves, a couple of Glaſſes of Water, and half a Glaſs of Vinegar: Cover your Stew-pan, ſet it a ſtewing ſlowly with Fire under and over; it being done, put all its Liquor into a clean Stew-pan, put in a good Lump of Butter rowl'd in Flour: Let it ſtew till waſted to the quantity of Sauce you have occaſion for your Carp; add three or four Anchovies cut ſmall, beaten Pepper, Nutmeg, and a handful of Capers either cut ſmall or whole. Let it be reliſhing, diſh up your Carp, pour over your Sauce, ſerve it up hot, garniſh'd with pieces of fry'd Bread the bigneſs and length of a Finger.

A Carp (*the* Bohemian *Way.*)

WASH your Carp, cut off the Fins, and the end of the Tail, take out the Gall, but do not ſcale it; ſeaſon it with Salt, Pepper, Mace, a lump of good Butter, a couple of Pots of ſtrong Beer, a Glaſs of good Brandy, Onions, a bunch of Sweet Herbs, Parſley, green Onions, ſweet Baſil, Cloves and Thyme: Let it boil upon a quick Fire; being boil'd, and of a good Taſte, thicken your Sauce with good Butter rowl'd in Flour, ſerve it up hot.

At another time you may ſlit it in two, cut it into bits, and boil it after the ſame manner.

CHAP. XVI.

Of Watervis and Pearches.

Pearches, the Armenian *Way.*

SCALE, gut, and wash them clean; slit them up the Belly; put Butter and young Onions in a Stew-pan over the Fire; the Butter melted, put in some Parsley, season'd with Pepper, Salt, Sweet Herbs and fine Spice. Let it be palatable, strow it with Crums of Bread; take the Fish out again, broil them over a clear slow Fire; being ready, make a Sauce thus, *viz.* put in a clean Stew-pan, a bit of Butter, a dust of fine Flour, a little Vinegar and Water, a few Capers, Anchovies, and a little Nutmeg. Your Sauce being thicken'd, and your Pearches done, dish them up with your Sauce under them, serve them up hot.

Pearches the Dutch *way with an Egg-Sauce.*

SCALE, gut and wash them clean. Put Water over the Fire, which when boiling, salt it, taste it, let the Salt prevail: Put in your Fish, make a Sauce thus, *viz.* beat up two or three Eggs with a little Water and Vinegar, add a good lump of Butter, and a little Mace, set it in a clean Stew-pan over the Fire to thicken, but let it

not

not curdle: being thicken'd, taſte it whether it be palatable. Take out the Pearches to drain, diſh them up, with the Sauce over them; ſerve them up hot for a Courſe.

Pearches dreſs'd another Way.

GUT and waſh them; put them in a Stew-pan with Slices of Onions, Parſley, ſweet Baſil, Thyme, Bay-leaves and a little Vinegar; boil them. When done, take them out, ſcale them, and put them in again for a little while. Then diſh them up with a high reliſh'd Sauce over them; ſerve them up hot for a Courſe.

Broil'd Pearches.

SCALE, gut, and waſh them, wipe them dry, put them in a Stew-pan with Onion, or young Onions cut ſmall, ſome ſhred Parſley, Sweet Herbs and a lump of Butter; put them over a ſlow Charcoal Fire to ſtew ſoftly to take a Reliſh. Then broil them, turn them, being thoroughly done, make a Sauce thus, *viz.* Put in a Stew-pan a lump of Butter rowl'd in Flour, a little Water and Vinegar, let the Sauce thicken; add an Anchovy chop'd ſmall, and a few Capers. Let the Sauce be palatable, diſh up your Pearches, ſerve them up hot for a Courſe, with the Sauce over them.

Omghe-

Omghekeerde Armeniaans

ARE Pearches of about a Pound weight. Scale and ſlit them; ſeaſon them with Mace, Salt, pounded Biskets, and Slices of Lemon, and Butter all over them. Turn them inſide out, tie them with Pack-thread, broil them till thoroughly done. Then cut off the Thread, open them, ſerve them up with melted Butter and a Lemon-juice.

Pearches call'd (Doop-Fiſh.)

ARE Pearches, three of which are about two Pounds weight; ſcale them, ſlice them on both ſides in three places to the Bone; being boil'd in Water and ſeaſon'd with Salt in proportion to their quantity, drain them, ſerve them up with a white Sauce and ſcrap'd Horſe-Radiſh.

Pietercely-Boars

ARE large Pearches, which are ſliced on both Sides to the Bone; boil them like thoſe here before. Serve them up with a Sauce made with Parſley chop'd ſmall and boil'd, and mix'd with freſh Butter: Let the Sauce be pretty thick, and the Parſley green.

This ſame Sauce may ſerve for *Schelvis* and *Molenaer*.

Other Pearches dreſs'd the ſame Way.

GET Pearches both large and ſmall; gut and waſh them clean; put them in a Stew-pan, ſeaſon them with Salt, Pepper, Cloves, Onions cut in Slices, ſome ſprigs of Parſley, Bay-leaves and Vinegar, cover your Fiſh with Water, let them ſtew. When done, take them off, ſcale them, and put them in a Diſh or other Veſſel, ſtrain off their Liquor, pour it over them, and keep it hot. When you are ready to ſerve up, drain them, diſh them up with a white Sauce made with Anchovies and Capers.

At another time you may ſerve them up with a Cullis of Craw-fiſh. The way to make this, ſee in the Chapter of Cullis.

Watervis,

ARE Pearches of a different ſize, ſome the length of a Finger, ſome bigger, more or leſs; ſcale them, ſlit them from the Gills to the Tail: Put them in Water without being gutted for a while. Then take ſome ſmall Pikes, ſcale and gut them, open them in two, bring both ends of the Tail up to the Mouth, faſten'd with Skewers, to repreſent the ſhape of a Dolphin. Take as many of theſe you think will make up your Diſh. You may to the ſame purpoſe take likewiſe ſmall Plaices, Burts, Shrimps and Craw-fiſh, if you have any. Then take your Fiſh out of the firſt Water, and put them

them in fresh Water with a handful of Salt. When you are almost ready to serve up, put Water over the Fire in a Stew-pan, and when it begins to boil, put in a bunch of Parsley with one or two dozen of Parsley-Roots, slit on both ends in four; and being done, take them out, put in the same Water two or three handfuls of Salt, with half a Glass of Vinegar; as soon as the Water boils again, taste it, and let the Salt prevail. Then put in your Fish, boil them till done. Take off the Kettle, put in again the fore-said Roots and Bunch, at the same time dish up your Fish with the Bunch and Roots, and some of the Liquor over them to cover the Fish, and serve it up immediately after the Soop.

Schellvis.

SCALE, gut and wash them well, keep their Livers. Put a sufficient quantity of Water over the Fire, and as soon as it boils, salt it, and put in your Fish with the Livers, let them boil. Put some Parsley pick'd, wash'd, and cut small, in a Stew-pan with a little Water, let the Parsley boil dry. Being ready to serve up, take out your Fish to drain, dish them up. Take out the dry'd Parsley; put a good lump of Butter in the Pan, keep it stirring till it be as thick as a white Sauce, put the same over your Fish, or into a Saucer, serve it up hot for a Course.

Broil'd

Broil'd Schellvis.

SCALE, gut, wash and wipe them dry. Melt Butter in a Stew pan, when melted, put in your Fish, let them soak well; then take them out, salt them and broil them; being done and ready to serve up, make a white high relish'd Sauce with Capers, Anchovies, and a little Pepper, which being thicken'd, put it over your Fish, and serve them up for a Course.

CHAP. XVII.

Eggs and Omeletts.

AS Eggs are us'd at all times, and in Lent and Fast-days particularly; so nothing has receiv'd a greater variety of Dressing; for by Dishes and Courses we shall here set down the choicest manner of dressing them, seeing every body knows how to boil and fry them in the plain way.

Eggs with Orange juice.

BREAK as many Eggs as you'll dress, put a little Water to them, squeeze the juice of an Orange in it, and let none of the Seeds fall in it. Season them with a little Salt, and beat them well together. If it is a Fast-day, put a little Butter in a Stew-pan; if another day, put in Gravy; put your Eggs into the Pan and keep it stirring, as if it were

were a Cream, leaſt they ſhould ſtick to the bottom; when they are done, diſh them up, and ſerve them up hot.

Eggs in Caule.

TAKE ſome raw Gamon of Bacon, Sweet-bread of Veal, fat Livers and Muſhrooms, which you cut in Diee, and fry in a Stew-pan with melted Bacon; wet them with Gravy, and let them ſoak on a ſlow Fire for about half an Hour, and bind it with a good Cullis or Coolee of Veal and Gamon of Bacon. See that your Ragoût has a good Taſte, and let it cool. Take ten Yolks of Eggs new laid, keep the Whites and whip them into Snow; mix your Yolks with a clear Cullis of Veal, or a little Cream, and ſtrain them thro' a Sieve, put them in your Ragoût with your Whites in Snow, mix all well together; then take a Stew-pan, put a Caule in the Bottom of it; put your Ragoût in it, cover it with your Caule, and put it in the Oven; when 'tis enough, put it upſide down on a Diſh, and ſerve hot.

Another time inſtead of ſerving it dry, put ſome Eſſence of Gamon, or elſe a Ragoût of Gamon cut in Dice over it. Another time ſerve it with a Ragoût of Truffles cut in ſmall Dies.

Eggs with Endive.

BLANCH ſome Endive, preſs it well, give it two or three cuts with a Knife, and put it in a Stew-pan, wet it with a little Fiſh-

Fiſh-broth, and ſeaſon it with Pepper, Salt, and a Bunch of Sweet Herbs, let it ſoak on the Fire for about half an Hour, and bind it with a Cullis of Fiſh; let your Eggs be poach'd in Butter and clean'd all round. Mind that your Ragoût of Endive taſte well, dreſs it in a Diſh, lay your poach'd Eggs well colour'd in order upon it; and ſerve hot.

Eggs with Lettuce.

TAKE Cabbage-Lettuce, and blanch them, and preſs them well, cut them in Slices, and fry them in a Stew-pan, with a little freſh Butter, ſeaſon'd, with Salt, Pepper, and a Bunch of Sweet Herbs, and let them ſoak half an Hour on a ſlow Fire; being done, take off the Fat, and bind them with a Cullis of Fiſh; take freſh Eggs, fry them in brown Butter, order and pair them about with your Knife. Mind that your Ragoût of Lettuce be of a good Taſte, dreſs it in a Diſh, lay your fry'd Eggs on it, and ſerve it up hot.

Eggs with Cellery.

TAKE three or four Heads of Cellery, boil them in a white Water, which is made with Water, Flour, Butter and Salt; being boil'd let them drain, cut them in Slices, and put them in a Stew-pan with clear Cullis of Fiſh, and let them ſoak half an Hour on the Fire, bind it quite with a

Cullis of Lobsters, or some other Cullis, and a little bit of Butter as big as a Nut, stir it always on the Fire, let your Ragoût be of a good Taste: put a little Vinegar to it, and dress it in a Dish, put your poach'd Eggs over them and serve them hot.

When you will not make use of poach'd Eggs, make use of hard ones which you peel, and choose the finest; cut them in half, your Ragoût of Cellery being at the bottom of your Dish, garnish the brim of your Dish with your Eggs cut in two. You may serve them also with a Ragoût of Endive, or Lettuce, or Sorrel.

Eggs with Craw-fish.

MAKE a Ragoût with Craw fish Tails, Truffles and Mushrooms, a few Bottoms of Artichokes cut in bits, and fry them in a Stew-pan with a little Butter, and wet them with a little Fish-Broth, and season it with Pepper and Salt, a Faggot of fine Herbs; let it soak for a quarter of an Hour on the Fire; being done, take off the Fat, and bind it with a Cullis of Craw-fish. Poach half a dozen of new laid Eggs in boiling Water, clean them well, dress them handsomly in a Dish, mind that your Ragoût be nice and good; throw it over your Eggs, and serve it hot.

Eggs with Craw-fish.

MAKE a Ragoût with Craw-fish Tails, Truffles and Mushrooms, a few Bottoms of Artichoaks cut in Bits; fry them in a Stew-pan with a little Butter, and wet 'em with a little Fish Broth, and season it with Pepper and Salt, a Faggot of Fine Herbs; let it soak for a quarter of an Hour on the Fire. Being done take off the Fat, and bind it with a Cullis of Craw-fish; poach half a Dozen of new-laid Eggs in Boiling Water, clean them well, dress them handsomely in a Dish; mind that your Ragoût be nice and good, throw it over your Eggs, and serve hot.

Eggs with Craw-fish on Fast Days.

TAKE a small Ladleful of Fish-Broth, with a small Crum of Bread, one Mushroom, a little Parsley, a young Onion whole, let the whole soak together; take it from the Fire and put a Cullis of Craw-fish according to the size of your Dish; put a Dish on the Table and a straining Cloth over it, some Yolks of fresh Eggs, and strain your Cullis with your Yolks twice or thrice through this woollen Cloth; put a Silver-plate on hot Cinders, and put your Eggs in it, and cover them with the Cover of a Tourt-pan with Fire upon it; take the Cover off from time to time to see that they be not over done; when they are enough, serve them hot for a By-Dish.

Eggs the German *Fashion.*

BREAK Eggs whole in a Dish, in which Butter is made very hot, put a little Pease-Broth to them, and beat two or three Yolks of Eggs with a little Milk, and then strain them through a woollen Cloth; take away the Broth your Eggs have boil'd in, put your Yolks of Eggs above it, with rasp'd Cheese, and give them a Colour.

Eggs the Burgundian *Fashion.*

TAKE a bit of preserv'd Lemon, some Bitter Almond Biscuits, and some sweet Almonds and Sugar; pound the whole well together; take four or five Eggs, beat them and strain them with a little Milk and Salt, and dress them as Eggs *al a Craim*, and give them a fine Colour with a red hot Shovel; and serve them hot for a By-Dish.

Eggs the Swiss *Fashion.*

HEAT Butter very hot in a Dish, drop Eggs whole into it, and having breaded them and powder'd with a Hash of Pike, and rasp'd Cheese, give them a fine Colour.

Eggs the Portugal *Way.*

MELT Sugar with Orange Water, the Juice of two Lemons, and a little Salt; then put them on the Fire with your Yolks of Eggs, and stir them with a Silver Spoon; when your Eggs stick no more to the Dish, they

they will be enough. When they are cold dreſs them like a Pyramid, and garniſh with Lemon-peel and March-pane. You may alſo ſerve them hot and dreſs in their Diſh, ſtrowed with Sugar, and glaz'd with a red hot Shovel. At other times you may pound them in a Mortar with Jelly of Currants, or Juice of Beets done in Sugar, and ſtrain them through a Strainer, ſerve them dry, in or like a Green or Red Rock.

Portugal *Eggs another way.*

PUT ſome Sugar in a Stew-pan according to the Quantity of your Eggs, and a little Drop of Water, and a ſmall Stick of Cinnamon; put your Stew-pan on the Fire, that your Sugar may boil: whilſt it is doing, take fifteen Yolks of Eggs, mingle them well in a Stew-pan with half a Pint of Milk, ſtrain them through a Sieve, that there be none of the Whites in it. Your Sugar being done, you add two Zeſts of Green Lemons to them, and leave it ſtill on the Fire; then pour your Eggs mingled into your Syrup, and ſtir them till they be bound like a Cream, and take them off the Fire; put a little Salt to them, ſtir them till they be almoſt cold, add to them the Juice of a Lemon, dreſs them neatly on a Diſh, and ſerve them cold for a By-Diſh, but take the Cinnamon out of it.

Eggs with Piſtachoes.

TAKE Piſtachoes and a Bit of preſerved Lemon, peel and pound them; boil ſome Sugar with Lemon Juice; when your Syrup is half made, put your Piſtachoes and Yolks of Eggs in it: ſtir them till they ſtick no more to the Pan, and ſerve them as you do *Portugal* Eggs.

Eggs with Piſtachoes.

TAKE a Quart of Milk, with Half a Pint of Cream, and a Spoon full of Flower of Rice; put them in a Stew-pan and ſtir them with a little of your Milk, put your Yolks of new-laid Eggs to it, and mix your whole Quart of Milk, and half a Pint of Cream with it: when the whole is well mix'd, put ſome Sugar to it, as much as you think fit, and a Stick of Cinnamon, two Zeſts of Lemons, and a little Salt, and ſtew them on a Stove as a Cream. Peel a quarter of a Pound of Piſtachoes and pound them in a Mortar with a green preſerv'd Lemon-peel: your Piſtachoes being among your Eggs, put a Silver-Diſh on the Stove with your Eggs, and ſtir them till they ſtick, and when they ſtick all round to the Diſh, take them off the Fire, ſugar them, and give them a Colour with a red hot Shovel, and ſerve them hot for a By-Diſh.

Eggs with Bread,

LET Crums of Bread ſoak in Milk for two or three Hours, that is may be thoroughly ſoak'd; Strain it thro' a Sieve or Strainer, and put a little Salt, Sugar, and a preſerv'd Lemon-peel haſhed very ſmall, a little raſp'd Green Lemon, and a little Orange Flower Water. Take new-laid Eggs, beat the Whites into Snow, and mingle the Yolks with your ſtrain'd Crum of Bread; add the Whites you have beat into Snow, and mix the whole well together into a Pulpeton-Pan or Stew-pan, which rub all round and at Bottom with good Butter, and put the breaded Eggs you have ready into it; bake them in the Oven, or with Fire under and over; when they are enough, put them in a Diſh, ſugar them, and glaze them with your red hot Shovel, and ſerve them hot.

Eggs with Orange Flower Water.

PUT Sugar and Orange Flower Water in a Diſh or Stew-pan with Cream, preſerv'd Lemon-peel, haſh'd very ſmall, and a little Salt; add eight or ten Yolks of Eggs, and ſtir them on the Fire with a Spoon, till they are bound; then put them in a Diſh, and ſerve them cold for a By-Diſh. You may put the Orange Flower Water to them, when you dreſs them in their Diſh, if you think fit.

Eggs in Slips.

MAKE Syrup with fine Sugar and white Wine, and when 'tis above half done beat your Eggs in it, and ſtrain them through a Strainer, that the Slips be the eaſier made; dry them before the Fire, and ſerve them with Musk or ſome other Perfume.

Eggs the Italian *Faſhion.*

MAKE a Syrup with Sugar and a little Water; when it is a bove half done, take Yolks of Eggs in a Silver Spoon one after another, and keep them to be done in this Syrup. You may thus do as many as you pleaſe, keeping your Sugar very hot; you will ſerve them garniſh'd and cover'd with Piſtachoes, Slices of Lemon-peel, and Orange Flower Water, which you muſt have heated in the reſt of your Syrup, and Lemon Juice above the whole.

Eggs with Sorrel Juice.

POACH Eggs in boiling Water, pound Sorrel and put the Juice of it in a Diſh with Butter, two or three raw Eggs, Salt and Nutmeg, and put the Sauce bound over your Eggs, when you ſerve them.

Eggs al a Tripe.

BOIL two Dozen of Eggs very hard, then put them in cold Water and peel them, cut them in Slices, put a Stew-pan with

with a little Butter on the Fire, with an Onion hash'd very small, and when your Onion has fry'd two or three Turns, put your Eggs cut in pieces in it, wet them with a little Milk, and season them with Pepper, and hash'd Parsley: mind they be of a good Taste, and serve hot for a By-Dish.

Eggs the Italian *Way al a Tripe.*

TAKE Eggs done hard as before, then cut them in four or five Slices, put a little Oil in a Stew-pan with an Onion cut in very thin and small Slices, and let it fry two or three turns on the Stove. Then put your Eggs cut like Tripes in it and wet them with a little Milk; season them with Salt, Pepper, a small Clove of Garlick, and hash'd Parsley. Observe they have a good Relish, put a Lemon Juice over them when you serve, and let them be hot for a By-Dish.

Eggs Fry'd al a Tripe.

TAKE two Dozen of Eggs, dress, pick, and cut them as above said; fry an Onion in Butter, put your Eggs in it, wet them with Gravy, season them with Salt, Pepper, and hash'd Parsley, a Spoonfull of good Oil, a Clove of Garlick, a Spoonfull of Mustard, and let it have a good Relish and servehot for a By Dish.

Other Eggs the Italian *Way.*

TAKE at leaſt twelve Eggs, boil them very hard and pick them; take the Yolks whole out of them, cut the Whites in ſmall Slips. Then take an Onion, cut it alſo in Slips very thin, and ſome Muſhrooms in Slices; put a Bit of Butter in a Stew-pan, put it on the Fire, and let it be brown; then put your Slips of Onions in it with your Muſhrooms, and let them take a few turns on the Fire; then put in the Slips of Whites of Eggs, bind them with a little Flour, and wet it with a little Gravy, either maigre or fat, and a Glaſs of Wine. Seaſon it with Salt, Pepper, a Clove of Garlick, and a Lemon Juice; ſee that it has a good Reliſh, then put your Yolks to them with a Spoonful of good Oil; and ſerve hot for a By-Diſh.

Eggs with Verjuice.

BEAT your Eggs with Verjuice, ſeaſon them with Salt and Nutmeg, let them fry in a little Butter, and ſerve them hot like a Cream.

Eggs with the White of Patridges.

TAKE a Patridge reliſhing of a Fumet, pick, draw, lard, and roaſt it; when it is done pound it in a Mortar. Put a Ladle full of Cullis, and half a Ladle full of Veal Gravy, with a little Salt, Pepper and Nutmeg into a Stew-pan: warm it a little, and

and mix your pounded Patridge with it, and ſix Yolks of new-laid Eggs; ſtrain the whole through a Sieve, put a Diſh on hot Cinders, cover it with a Lid garniſh'd with Fire, and when they are bound ſerve hot for a By-Diſh.

Eggs with the White of Fowls.

YOU muſt do theſe Eggs the ſame as the laſt, the whole Difference lying in uſing the Whites of Fowls inſtead of thoſe of Patridges.

Thoſe with Pheaſants, and Carcaſs of Leveret, or young Hares, are done the ſame way.

Eggs with Gravy, Glaz'd.

TAKE one half of clear Cullis and one half of Veal Gravy, and a little Salt, Pepper and Nutmeg, and beat ſix Yolks of new-laid Eggs into the ſame; run them through a Woollen Strainer, and put a Diſh on hot Cinders; pour your Eggs in it, and cover them with a Cover with Fire upon it, and look from time to time whether they thicken or not. When they are done, take them off, and ſerve hot.

Eggs with Gravy.

TAK E new-laid Eggs, poach them in boiling Water in which you have put a little Vinegar. When they are done, lay them neatly in a Diſh, take Veal Gravy or plain Gravy,

Gravy, warm it, and put ſome Salt, Pepper, and a young Onion whole. Run it through a Sieve, and put it over your Eggs, and ſerve hot.

Eggs ſtirred with Gravy.

TAKE ſome Gravy, with three or four Silver Spooonfuls of Cullis, add eight Yolks of Eggs, a little Salt and Pepper; mix the whole well together, and dreſs it on a Stove like a Cream, and keeping always ſtirring. When they are done, put a little Nutmeg over them, ſee that they taſte well, put them in a Diſh, and ſerve hot for a By-Diſh.

Eggs with Almonds Glaz'd.

TAKE a Quart of Cream with a Bit of Cinnamon in a Stick, two or three Zeſts of Lemons, and Sugar as much as you want; peel a Dozen of bitter Almonds, with a quarter of a pound of ſweet Almonds, and pound them in a Mortar, wetting them now and then while a pounding with a little Milk; when pounded, mix them with your Cream, and eight Yolks of Eggs, ſtrain the whole two or three times in a Woolen Strainer: take a Silver Diſh and put it upon hot Cinders, and pour your Eggs with Cream in it, cover them with a Tourt-pan Cover, having Fire upon it. When they are done, take them off; let them cool, and ſerve for a By-Diſh.

Eggs Poach'd with Cucumbers.

MAKE a Ragoût of Cucumbers thus. Peel Cucumbers, cut them in half, take the Seeds out, and cut them in Slices, and let them ſteep with an Onion cut in Slices, Pepper, Salt and Vinegar; having ſteep'd, dry them in a Cloth, fry them in a Stew-pan with Butter on a Stove: when they are turning brown, wet them with Fiſh or other Broth, and let them ſoak over the Fire for half an Hour; when they are done take all the Fat off, and bind it with a Cullis of Fiſh or Lobſters. Poach new-laid Eggs, in Butter, one by one, as many as you want, and dreſs them handſomely in a Diſh, paring them all round with a Knife. See that your Ragoût of Cucumbers taſte well, and be a little tartiſh, put it under your Eggs, and ſerve hot, for a ſecond Courſe or By-Diſh.

Eggs with Craw-fiſh for a ſecond Diſh.

TAKE one half Veal Gravy, and one half of Cullis of Veal and Gammon, in proportion to the quantity you will dreſs; take one half of it, which you ſeaſon with Salt, Pepper, and a little Nutmeg; and put the other half which you want to fill the Diſh of Craw-fiſh Cullis, and beat ſome Yolks of new-laid Eggs into it. Run them through a Woollen Strainer: Put a Diſh on hot Cinders, pour your Eggs in it, cover it with the Lid of a Tourt-pan garniſh'd with Fire, and look now and then

whether they are thicken'd, and when they are, ſerve hot for a By-Diſh, or ſecond Courſe.

Eggs with Truffles.

MAKE a Ragoût of Green Truffles thus: Peel your Truffles, cut them in Slices, and fry them in a Stew-pan with a little Butter, and wet them with a little Fiſh-Broth, and let them ſoak on a ſlow Fire for a Quarter of an Hour; take the Fat off and bind them with a Cullis of Fiſh. Your Eggs being fry'd in Brown Butter, pare them all round, dreſs them in a Diſh, pour your Ragoût of Truffles over them, and ſerve hot for a ſecond Courſe or By-Diſh. You may dreſs them the ſame way with a Ragoût of Muſhrooms, and alſo with a Ragoût of Morilles.

Artificial Eggs dropt whole in Butter.

SPREAD Butter on the bottom of a Diſh, put Cream Paſtry above it, and bake it under a Tourt-pan Cover: when you ſee it hardens, take it off, then make ten or twelve Holes with a Spoon and fill them with artificial Yolks of Eggs. Then you will make a Sauce with thick Butter, Sweet-Herbs haſh'd very ſmall, Salt, Pepper, and a Daſh of Vinegar, or without it, and when you'll ſerve, pour your Eggs over it, and ſerve hot.

Artificial

Artificial Eggs.

IN *Lent*, and eſpecially on *Holy Friday*, you may ſerve artificial Eggs ſeveral ways. For that end take a Quart of Milk, and boil it in a Pipkin or Stew-pan, ſtirring it a little while with a wooden Spoon till it is boil'd away to half; take one third part of it in a Diſh, and put it again on the Fire with Rice, Cream, and a little Saffron. Being thicken'd, and a little hard, make as it were Yolks of Eggs, with them; keep them lukewarm, fill ſome Eggſhells (well waſh'd) with the reſt of your Milk, and when you are ready to ſerve, put the Yolks you have made in thoſe Eggs, and cover them with a little Cream, but rather Almond Cream, and Water of Orange-flowers. Serve them on a Napkin. Theſe are call'd artificial ſoft Eggs in the Shell.

For the Sorts, mix at firſt with your Milk Flour of Wheat or of Starch, and make it like a Paſtry Cream without Eggs, and ſeaſon'd with Salt. When it is done, take about a third part of it to make the Yolks, and add Saffron to them; put theſe Yolks in half Eggſhells waſh'd, and wetted with Water or white Wine; and with the reſt fill whole Shells, and when your Cream is cold, draw theſe Whites and Yolks out of their Shells to make ſuch artificial Eggs as you think fit. For Example:

To make farceed Eggs: After you have taken

taken away the Shell, ſplit the Whites, and dig each half of it with a Silver Spoon, to fill with ſuch a Farcée as before mention'd, dreſſing them the ſame way, garniſh'd with artificial Yolks, flour'd and fry'd.

For Eggs the Tripe way; after you have ſplit and hollow'd them as aforeſaid, fill them with the Yolks, and then cut them in four, then flour them and fry them in much Liquor; dreſs on a Plate: make a Sauce with brown Butter, Sweet Herbs, Muſhrooms fry'd and haſh'd, Salt, Pepper, Nutmeg, and Roſe Vinegar, and garniſh with fry'd Bread, Parſley and fry'd Muſhrooms.

Stuff'd Eggs for a ſecond Courſe.

HArden a dozen of Eggs, being harden'd, peel them, ſplit them in two, and take the Yolk out of them, put them in a Mortar with a Bit of Butter, young Onions, Parſley haſh'd, ſome Muſhrooms, and a Piece of Crum of Bread boil'd in Milk; if you have any Fleſh of Fiſh put ſome in it, and ſeaſon it with Salt, Pepper, Sweet Herbs, and fine Spices. Pound them all well together, and fill the Whites of your Eggs with it, and ſmoothen them by dipping your Knife in the Egg. Then take the Diſh you will ſerve them in, put ſome Farcée in the bottom of it, then put your ſtuff'd Whites of Eggs in order upon it; then bread them and bake them in the Oven, to give them a Colour. When they are done, put a little

Sauce

Sauce of any thing you think proper without covering them ; and ſerve them hot for a By-Diſh, or ſecond Courſe.

Other Eggs ſtuff'd with Cucumbers.

TAKE four or five Cucumbers, peel them, and take away their Seed, and cut them in Fillets, then marinate them in Salt, Pepper, Vinegar, ſliced Onions, and a little Water, then put them in a Cloth, and ſqueeze the Juice out of them ; put them in a Stew-pan with a Bit of Butter, and fry them on a Stove with a quick Fire. When they turn brown, powder them with a little Flower and wet them with Gravy, fat or maigre, let them ſimmer ſlowly. Then boil a Dozen of Eggs hard, peel them and ſplit them in two ; take away the Yolks, pound them in a Mortar with a large Bit of Butter, Carp or other Fiſh-fleſh haſh'd (if you have any) and a Piece of Crum of Bread boil'd in Milk ; ſeaſon the whole with Salt, Pepper, young Onions, Parſley haſh'd, Sweet-herbs, and fine Spices. Pound the whole well together, fill the Eggſhells with them, and lay them in order in a Tourt-pan, bread them, and let them take a Colour in the Oven ; when they are colour'd and done enough ſee that your Ragoût of Cucumbers has a fine Taſte, and if it is not bound enough, put a little Butter and Flower, or maigre Cullis in it. Put it in the Diſh you will ſerve in, ſet your Eggs above it, and ſerve hot.

You

You may include among these stuff'd Eggs all sorts of Ragoûts of Herbs, as Lettuce, Endive, Cellery, Heads of Asparagus, White or Brown, *&c.*

Eggs Poach'd in Butter with Endives.

TAKE Endives and blanch them, when they are blanch'd put them in cold Water, and press it well to squeeze the Juice out of it, then cut it with a Knife and put it in a Stew-pan with a Bit of Butter. Stew it some turns on the Fire, and powder it with a little Flower; then wet it with maigre Broth, and season it with Salt, Pepper, and let it simmer slowly; after that take some hot Butter and put it in a little Pan or Stew-pan and put it on a Stove. When your Butter is hot, break an Egg in it, and let it be as round as you can, and of a fine Colour, and do not let the Yolk be hard. Fry as many as you want, one after the other, then make a binding with three or four Yolks of Eggs and beat them with maigre Broth, a little Nutmeg, and a Dash of Vinegar. See that your Ragoût has a good Taste, dress it in its Dish, put your Eggs above it, and serve hot,

You may put under these Eggs so dress'd all manner of Ragoûts made with all sorts of Greens, or Pulse, as you think fit.

Eggs Poach'd in Water, with Endives.

PUT ſome water in a Stew-pan upon a Stove, when it boils put a handful of Salt in it with half a Glaſs of Vinegar; break four new-laid Eggs one after the other in it; cover your Stew-pan and take it off the Fire, take care your Eggs be not hard; when they are poached and ſoft, put them in other Water and keep them warm. Put your Stew-pan on the Fire again, and break as many Eggs, four at a time, as you'll want to put on your Endives: Then blanch as many Endives as you think fit; when blanch'd, give it a few Cuts with a Knife, and put it in a Stew-pan, then wet it with maigre Gravy, ſeaſon it with Salt and Pepper, and let it ſtew ſoftly. When it is done enough, bind it with maigre Cullis, or with a bit of Butter work'd with Flower, ſee that it has a good Taſte, and dreſs it in the Diſh it muſt be ſerv'd in; draw out your Eggs on a Napkin, and pare them handſomely, put them above your Endives, and ſerve hot.

Another time you may put under your Eggs White or Brown, Cucumbers, Cellery, Points or Heads of Aſparagus, or young Peaſe.

Eggs Glaz'd with Cucumbers.

TAKE half a Dozen of Cucumbers, peel them, cut them in four, take the Seeds out of them, then cut them in Slices, Dice, or Olive, marinate them with Salt, Pep-

per, Onions cut in Slices, Vinegar and Water. When they are marinated, ſqueeze them in a Napkin, then put them in a Stew-pan with a bit of Butter and fry them; when they are colour'd a little, powder them with a little Flower and wet them with Gravy maigre, or fat, if you will, for they will be the better: leave it to ſimmer ſlowly a while, then take off the Fat and ſee that they have a good Taſte, then bind them with your Cullis, but if you have none do it with Butter rolled in Flower. Then dreſs your Ragoût in the Diſh you will ſerve it in; have then new-laid Eggs according to the Size of your Diſh, break them at equal Diſtances, that they may lie among the Cucumbers, ſeaſon your Eggs atop with a little Salt and Nutmeg, then put them on a Stove with a ſlow Fire and keep a red hot Shovel above them to glaze your Eggs. *N. B.* You muſt not poach your Eggs in the Ragoût of Cucumbers, but when you are ready to ſerve, and when your Eggs are done and not hard, ſerve hot.

You may dreſs Eggs this ſame way with Endives, Lettuce, Cellery, Heads of Aſparagus, young Peaſe, or bottoms of Artichoaks in Fillets.

Eggs with Anchovies.

PUT ſome Water in a Stew-pan upon a Stove and add a littleSalt and Vinegar, when it boils break four new-laid Eggs in it; cover your Stew-pan and take it off the Fire,

take

take care your Eggs do not harden; when they are done as they ought, take them out and put them in luke-warm Water: put your Stew-pan on the Fire again, and poach your Eggs, four and four, the Quantity you want. Make a Sauce with a bit of Butter and a pinch of Flower, a Dash of Vinegar, two Anchovies hash'd; season it with Salt, Pepper, and Nutmeg, a little Gravy or Water; bind your Sauce; when bound, dry your Eggs on a clean Napkin, pare them handsomely, then dress them on the Dish you will serve it in, and put some Slices of Anchovies a-top of them. See that your Sauce has a good Taste, pour it over your Eggs, and serve hot for a second Course, or a By Dish.

You may dress this same way a Cullis of Craw-fish, or Craw-fish Tails with Eggs, or a Green Sauce, or hot Remoulade, or else a White, Green, or Brown Ravigotte, or an *Italian* Sauce. You will find the way of making them under the Head of Cullis and Sauces.

Eggs with Sorrel.

TAKE Sorrel and a few Lettuce, pick and wash them, put them on a Table, and give them a few Cuts with a Knife. Put them in a Stew-pan with a bit of Butter, Parsley, and Cives hash'd, Mushrooms if you have any; season with Salt and Pepper, put all on the Fire, and let it stew slowly: being almost dry, powder with a Pinch of Flower,

and wet it with Gravy or Broth. Then make a binding with Yolks of Eggs proportionable to your quantity of Sorrel, mix your binding with Cream or Milk, and put a little Nutmeg to it, and ſome ſmall bits of Butter; bind your Sorrel, obſerve it be of a good Taſte, dreſs it in the Diſh you will ſerve it in, put ſome hard Eggs over it cut in two or four pieces; the Yolks of your Eggs ſhould not be quite hard. You may put under theſe ſort of hard Eggs ſome Endives, Lettuce, Cucumbers, Cellery, heads of Aſparagus, and young Peaſe, when in Seaſon, or a White Sauce.

Eggs with Muſhrooms.

TAKE Muſhrooms, pick and waſh them well, cut them in Slices, and put them in a ſmall Stew-pan with a bit of Butter: Let them fry a few Turns on the Fire; powder them with a Pinch of Flower and wet them with Broth; ſeaſon them with Salt, Pepper, and a Bundle of Sweet-herbs, and let them ſimmer ſlowly. Make a Binding with four or five Yolks of Eggs, and thin it with Cream, a little Nutmeg and Parſley haſh'd; mind that your Ragoût taſte well, bind it with your Binding; have ſome new-laid Eggs ready and poach'd in Water as ſaid before, dreſs them handſomely in their Diſh, put your Ragoût of Muſhrooms over them, and ſerve hot for a ſecond Courſe or By-Diſh.

Another

Another time you may fry your Mushrooms and wet them with Gravy. You may put equally a Ragoût of Mushrooms of both Colours, or Morilles, or Truffles, or a hash'd Sauce, or a Sauce with Gammon cut in small Dice.

Eggs the Grand-mother's Way.

PUT six Yolks of Eggs in a Stew-pan, season them with Salt, a little Pepper and Nutmeg, mix and stir them with good Gravy, and strain them through a Sieve. Then put a Stew-pan with water on a Stove, and put the Dish you will serve your Eggs in over it, so that the Dish touch the Water; put your Eggs in that dish and cover it with another Dish, and put a little Fire on it. Your Eggs being fasten'd, put a little Veal-gravy over them, and serve hot for a By-Dish.

Another time you may dress them with Broth instead of Gravy.

Eggs the Huguenot Way.

PUT a Dish on the Fire with Gravy; then break your new-laid Eggs in it, season them slightly with Salt, Pepper, and Nutmeg; then put a red hot Iron over them to make them take a Colour, and poach; cover them with another Dish that they may have time to be done, take care they do not grow hard. When they are enough, take them off, and their Gravy, and let it boil in a Stew-pan, that it may clarify, then strain it through

a Silk Sieve, then put it again over your Eggs, and ſerve hot for a ſecond Courſe.

Eggs the Huguenot way with Eſſence.

PUT a little Eſſence of Gammon of Bacon in a Diſh, and break your Eggs as aboveſaid; dreſs them the ſame way, and when they are done, put a little Eſſence of Gammon over them to moiſten them, and ſerve hot for a ſecond Courſe.

Eggs the Huguenot way with Lobſter Cullis.

PUT a little of Lobſter Cullis in a Diſh, and break the Quantity of new-laid Eggs in it which you want. Put them on a Stove and have a red hot Shovel to poach them atop; when they are done, and not hard, put a little Cullis of Lobſters over them, and ſerve hot for a By-diſh. The manner of making the ſaid Cullis is deſcribed among the Cullies.

Another time you may put Lobſter's Tails in your Cullis.

Little Janttee Eggs.

PUT ſix Yolks of Eggs in a Diſh and four with the Whites, put ſome Biskets of Bitter Almonds to them, with preſerved Lemon-peel haſh'd a little Water of Orange-flower, or Leaves of Orange-flower in Praline, a Pinch of Salt, and a little Cream. Put your Diſh on the Fire and be ſtill ſtirring with a wooden or Silver Spoon. When your

Eggs

Eggs are done, ſpread them over the Brim of your Diſh, powder them with Sugar, glaze them with a red hot Pan, and ſerve hot for a By-Diſh.

Eggs with Milk.

PUT a Pint of Milk in a Stew pan with a bit of Sugar, a little Cinnamon in Stick, a Bit of Green Lemon-peel, a Pinch of Coriander pounded; boil them and let them cool; when cold put a Sieve over a Diſh, and break ſix Eggs in it: take off the Whites of three of them, pour your Milk over them, and ſtrain the whole through your Sieve once or twice; when ſtrain'd put a Stew-pan on the Fire with as much Water as that it touch the Bottom of your Diſh, and put the Diſh you will ſerve in on it. Pour your ſaid ſtrain'd Preparation in it, and cover it with another Diſh with Fire upon it. When it is enough done, powder it with Sugar, glaze it with a red hot Pan, and ſerve either hot or cold for a ſecond Courſe.

Eggs with Bacon.

HAVE ſome melted Bacon, then get ſtreak'd Bacon and cut it in as ſmall Dice as you can, and enough, that there may be ſome for all your Eggs. Your ſmall Dice being made, put them on the Fire, in a Stew-pan, to melt part of their Fat away. Then put melted Bacon about a ſmall Ladle full in a Stew-pan, with about a dozen of your ſmall

Dice: ſtoop your Stew-pan on one ſide, break one Egg into it, keeping it as round as you can. The ſmall Dice will (if you take care) ſtick to the Egg; mind alſo that the Yolk be not hard. Poach all the Eggs you will dreſs one after another the ſame way. If you have ſmall Dice left, put them in a Stew-pan with a little Cullis and Gravy; if you have none left, you muſt cut ſome, and dreſs them as the former. Your ſmall Dice being fry'd, and having a good Reliſh, put a Lemon Juice to them, dreſs your Eggs in their Diſh, put your Dice above them, and ſerve hot.

Eggs with Bacon the Engliſh *Way.*

PUT a ſmall Ladle full of Cullis in the Diſh you will ſerve your Eggs in, break a Dozen of Eggs into it more or leſs according to the ſize of your Diſh; then have ſome ſtreak'd Bacon almoſt boil'd, and cut the Length of half a Finger, and as thick as the Blade of a Knife; have Bits of Bread cut the ſame way and fry them with a bit of Butter to give them a Colour; then put them about your Diſh with a Slice of Bacon between each Piece of Bread, and put alſo a few of them over your Eggs; ſeaſon your Eggs with a little Salt, Pepper and Nutmeg. Wet them with a little Cullis, and let them do with Fire under and a-top, but take care their Yolks do not harden: when they are enough, ſerve them hot for a By-Diſh.

Eggs

Eggs the Engliſh *Way.*

PUT ſome Butter or Hogs Lard in a Pan or Stew-pan on the Fire, and when it is very hot, break an Egg in it and let it colour on all ſides : Poach as many as you will ſerve in your Diſh, the ſame way. Your Eggs being poach'd, make a little Sauce. Knead a little bit of Butter in Flour, put it in a Stew-pan with a little Gravy, Salt, Pepper, and a little Daſh of Vinegar ; bind your Sauce, put it in the Diſh you will ſerve it in, put your Eggs above it, and ſerve hot.

Eggs Fry'd whole, or Drop'd in Butter.

RUB over with Butter the Bottom of the Diſh you will ſerve your Eggs in ; break as many Eggs in it as it may handſomely hold, ſeaſon them with a little Salt, Pepper, and Nutmeg, and put a little Cream or Milk to them. Put them on a ſmall Fire and cover them with another Diſh. Have a red hot Iron to give them a Colour, and being done, ſerve them hot.

Eggs Drop'd in Cream the Piedmont *Way.*

TILL a Diſh almoſt full of Cream, put it on the Fire, and when the Cream boils, break as many Eggs in it as your Diſh will hold ; then ſeaſon them with Salt, Pepper, and Nutmeg, cover them with another Diſh, take care they be not hard: when they are enough, ſerve them hot.

Eggs

Eggs the Lombardy *Way.*

POACH ſome Eggs in boiling Water, when they are poach'd put them in cold Water, and take the Yolks out of it, and let them not be hard. When the Yolk is taken out fill the Whites with a very fine paſted Cream well ſeaſon'd, and put ſome Marmelade of Apricocks in your Cream: Garniſh the Bottom of a ſmall Diſh with it, and put your Cream upon a Stove to let it harden; then powder your Eggs with Sugar, and put them a Moment in the Oven, then glaze them with a red hot Iron and powder them with ſmall Sugar Plums, and ſerve hot.

Eggs the Antidame Way.

HAVE ſome Parſley, Chives, Anchovies and Capers, haſh them each ſeparately; then put ſome good ſweet Oil of Olives in the Diſh you will ſerve in, break ſix Eggs in it: take four other Eggs, put their Yolks on a Diſh and whip the Whites into Snow; when they are thoroughly whipt put the Yolks with the Parſley, Chives, Anchovies and Capers, and beat them all well together; ſeaſon it with Salt, Pepper, a little Nutmeg, and a Lemon Juice; then put this Compoſition with your other Eggs that are already in the Diſh, and let them do with Fire under and atop; they muſt not be left long ſo, for a Moment is enough to do them. When they are enough, ſerve hot.

Omelet

Omelet with Gammon of Bacon.

TAKE of Gammon of Bacon (ready boil'd) nothing but the Lean, and hash it; break the Quantity of Eggs you want for your Omelet, season them with a little Pepper, hash'd Parsley, and put the half of your hash'd Gammon, and a Spoonful of Cream to it. Beat the whole well together, make your Omelet, and dress it in a Dish, and let it not come over the Brim of the Dish. Put the rest of your Gammon hash'd in a Stew-pan with a little Cullis, and put it above your Omelet, and serve hot.

Omelet of a Calf's Kidney.

TAKE a Calf's Kidney with its Fat ready boil'd, hash it well with Parsley; take the Quantity of Eggs you think fit for your Omelet, break them in a Stew-pan, and season them with a little Salt, and put your hash'd Kidney and three or four Spoonfuls of Cream in it: fry your Omelet with good Butter, dress it in a Dish, and serve it hot for a second Course.

Omelet puff'd with Kidney of Veal.

TAKE a Calf's Kidney roasted, hash it with its Fat, being well hash'd, put it in a Stew-pan a small while on the Fire to warm it; take it from the Fire and put one basting Ladleful of sweet Cream to it; then add twelve Yolks of Eggs, and whip the Whites

Whites of them into Froth or Snow, ſeaſon your Preparation with a little Salt, haſh'd Parſley, a little preſerv'd Lemon-peel haſh'd: put your twelve Whites beat into Snow with the reſt, and beat them well. Then put a bit of Butter in a Pan, and when it is melted put your Yolks and Whites and all to it, and let it do ſlowly: and have a red hot Iron over it. Then put your Omelet in the Diſh you will ſerve it in, and put it on a Stove that it may puff or riſe; when it is riſen high enough, powder it with Sugar and glaze it with a red hot Pan or Shovel, but do not touch the Omelet, and ſerve it hot for a ſecond Courſe.

Omelet with Sugar.

WHIP twelve Whites of Eggs into Froth or Snow, and then put their Yolks to them with Lemon haſh'd very ſmall, ſome Cream and Salt. The whole being thoroughly beat together, put a bit of Butter in a Pan on the Fire. Your Butter being hot, put your Eggs in it, and when your Omelet is enough dreſs it in its Diſh, then powder it with Sugar, and glaze it at the ſame time with a red hot Pan or Shovel, and ſerve it hot.

Omelet with Beans or other Greens, with Cream.

YOU muſt take Beans and take off the Husks, and fry them with a little Butter, a Sprig of Parſley and a Chive; then put a little Cream to it, ſeaſon it ſlightly, and let it do on a ſlow Fire. Make an Omelet with new-laid Eggs, and a little Cream, and ſalt it at Diſcretion. When it is enough, dreſs it on its Diſh; bind the Beans with one or two Yolks of Eggs, and pour them over your Omelet; let them fill your Diſh to the Brim, and ſerve it hot.

Omelet the Noailles *Way.*

TAKE a Quart of Milk, put in a Stew-pan a Silver Spoonful of Rice-Flour and a little Salt; mix that Flour and ſtir it with a little Milk, and put eight Yolks of new-laid Eggs, and mix them well with the Remainder of your Quart of Milk; add half a Pint of Cream, a ſmall Stick of Cinnamon, and Sugar in proportion. Let it do on a Stove, ſtirring continually, till it begins to boil; then take it off and let it cool. Haſh ſome Green preſerv'd Lemon peel, with Bitter Almond Biskets, and other Biskets, and a little Orange Flower Water, mix the whole with your Cream, and take out your Stick of Cinnamon: Take eighteen new-laid Eggs, and whip the Whites as for *Meringues*, and put twelve of the Yolks to them, ſtill whip-

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ing them ; pour your Cream prepar'd in it and mix all well together. Rub a Pulpeton-pan or Stew-pan all over with good Butter and put your Omelet in it, and put it in the Oven. When it is done, put it in a Dish up-side down, and serve hot. You may, if you will, glaze it with Sugar, and a red hot Pan or Shovel.

Omelet with Marrow.

TAKE a Quarter of a Pound of sweet Almonds and half a Dozen of Bitter ones, peel them, and pound them, sprinkling them with a little Milk and Water of Orange Flowers, for fear it should turn : being pounded, add some green Lemon-peel hash'd, some dry Preserves, such as Apricocks and others, and as big as a Fist of Beef Marrow : Pound the whole over again, and wet it well with half a Pint of Cream to make it liquid : take eighteen fresh Eggs, whip the Whites of them, and then put the Yolks to them, with the Almond Paste and Marrow of Beef pounded. Mix the whole well together and put a little Salt to it. Rub a Stew-pan or Pulpeton-pan all over with good Butter, put your Omelet in it, and put it in the Oven; when it is enough, turn it, and dress it on a Dish, and glaze it with powder'd Sugar and a red hot Iron, and serve hot for a second Course.

Omelet

Omelet roll'd with Crusts of Bread.

TAKE some Crusts of Bread very dry, as large as Sixpence, a little Parsley, Chives hash'd, and Mushrooms. Beat eighteen Eggs, and put your hash'd Parsley, and Chives, and Mushrooms with a Basting Spoonful of Cream, a little Salt, Pepper, and Crusts of Bread. Then beat your Eggs, and put some good Butter in your Pan. When it is well melted put your Eggs in it, and form your Omelet; when it is done enough, roll it round from one End to the other, and dress it handsomely in its Dish and serve hot for a second Course.

Omelet with Oysters.

TAKE Oysters, blanch them in their Liquor, clean them handsomely one by one, and put them on a Plate; fry two third parts of your Oysters in a Stewpan with a little Butter, and wet them with some of their own Liquor, and a little Cullis, and put a little Pepper to them. See that your Oysters be not too much done, and that your Ragoût has a good Taste. Break a Dozen of Eggs, season them with a little Salt, and hash'd Parsley; have some Crusts of Bread as big as a Shilling, give three or four cuts with your Knife to each of the third Part of Oysters you have left, and put them in your Eggs with a little Cream: Beat the whole well together. Put some Butter

in

in a Pan, and when 'tis melted put your Omelet in it, and put it on the Fire, ſtirring it all the while: when it is done, put in your Ragoût of Oyſters without their Sauce, roll your Omelet in the Pan, and turn it immediately upſide down in the Diſh you will ſerve it in; then pour your Oyſter Sauce over it, and ſerve hot for a ſecond Courſe.

Omelet with Craw-fiſh.

MAKE a Ragoût of Craw-fiſh Tails, Muſhrooms, and Green Truffles if you have any. (You will find the manner of making it in the Chapter of Cullis.) Your Ragoût being done, take the third part of it and haſh it; break twelve Eggs, and put a little Cream to them, with Parſley, and Chives haſh'd, beat them all together; put ſome Butter in a Pan, and make your Omelet; when it is done, put your Craw-fiſh over them without their Sauce; roll your Omelet immediately in the Diſh you will ſerve it in. Then put your Sauce of Craw-fiſh Tails over them, and ſerve hot for a ſecond Courſe, and ſee that the whole has a good Reliſh.

Omelet in Galantine.

TO this Omelet belong ſeveral Ragoûts, one of Gammon of Bacon cut in ſmall Dice, another of Truffles, another of fat Livers cut in Dice, another of Muſhrooms, and one of Sweet-Breads of Veal cut in Dice. That of Sweet-Breads of Veal cut in Dice, is

is made in the following manner: your Sweet Breads being cut in Dice, take a few Mushrooms, fry them in a Stew-pan with melted Bacon, and wet them with a little Gravy, and let them soak on a slow Fire for a quarter of an Hour: take off all the Fat, and bind with a Cullis of Veal and Gammon of Bacon, you fry the other Ragoûts the same way, each in a Stew-pan; being ready done you take a third part of each Ragoût which you hash separately. You make six Omelets of eight Eggs each, in six Dishes, and put their different Ragoût to each of them, the said Ragoût being hash'd, first with a little Parsley, a little Cream, and some small Crusts of Bread: beat each of them in their own Dish; heat your six Ragoûts, see that they have a good Relish, and not too much or too thin a Sauce. You serve this Omelet commonly in a Pan; it may be serv'd also in a Dish. You put a Pan on the Fire with good Butter, and make one of your Omelets; when it is done, turn it upside down in a Dish, and dress it handsomely in your Pan, or large Dish, you pour your Ragoût (of which some is hash'd) above it; you make another Omelet, and when it is done, you turn it upside down, and dress it above the other and put its Ragoût above it, being the same of which part is hash'd in the Omelet. Make the remaining four the same way, putting them upside down above each other, with

their different Ragoûts; and when they are done, ſerve them hot for a ſecond Courſe.

Omelet with Blood.

TAKE fifteen new-laid Eggs, whip their Whites into Froth, then put the Yolks to them: take the Blood of ten or twelve Pidgeons, which you ſtrain through a Sieve, and put it in your Omelet, and whip it; and put a little Salt and Pepper to it, and a quarter of a Pound of good Butter cut in ſmall Bits, with four or five Silver Spoonfuls of Creams; whip the whole well together, put another quarter of a Pound or more of good Butter in a Pan over a good clear Fire; when your Butter is melted put your Omelet into it, and turn it always on the Fire till it is done: Have a red hot Shovel or Pan, and put it above your Omelet ſo that it may do a-top; dreſs it on its Diſh, and ſerve it hot for a ſecond Courſe.

Omelet Farcée.

TAKE the Breaſt of a Fowl, or of ſome other kind of Fowls, roaſted and cut in Dice, ſome Muſhrooms, and Gammon of Bacon alſo cut in Dice, Fat Livers, Truffles, and other Garniſh, the whole in a Ragoût; form your Omelet, and before you dreſs it on its Diſh put a Crum or Cruſt of Bread to it, then pour your

Ragoût

Ragoût in the ſame Pan, and dreſs your Omelet handſomely on its Diſh. When you ſerve it wet it with a little Gravy, and ſerve hot. You may Farcée your Omelets with all Sorts of Ragoûts, ſo I'll ſay no more about it, but that they may be of Kidneys of Veal, Livers of Rabbits, or Leverets, Sweet-Breads of Veal, Fat Livers, *&c.* both for Faſt Days or Lent, or with a Farcée of Fiſh, of Roes of Carps, and Farcées of Herbs.

Omelet with the Liver of a Roe Buck.

TAKE the Liver of a Roe Buck, take the Skin off, and haſh it very ſmall. Then take a large bit of Butter, put it on the Fire in a Stew-pan, with a few Chives, Muſhrooms, and Parſley haſh'd. Then put your haſh'd Liver to it, ſeaſon with Salt, Pepper, Sweet Herbs, and fine Spices. Take it off the Fire when done, and let it cool; when it is cold break a Dozen of Eggs in it, both Whites and Yolks, beat the whole together; then put a Pan on the Fire with good Butter; when it is melted pour your Omelet in it, take a red hot Shovel and hold it over your Omelet that it may do a-top as well as under, dreſs it in its Diſh, and ſerve hot.

Omelet in Poupiet.

BREAK two Dozen of Eggs, and ſea- them with Salt, Pepper, Chives, Parſley, and Muſhrooms haſh'd, Sweet Herbs and fine Spices. Make a haſh of Roaſt Fowls, ſuch as Chickens, Patridge, or Pidgeons; theſe being haſh'd very ſmall, put them in a Stew-pan and ſeaſon them with Salt, Pepper, Chives, Parſley, Sweet Herbs, fine Spices, a bit of Rocambole haſh'd together, and the Juice of a Lemon; ſee they have a good Reliſh; put ſeven or eight Yolks of Eggs to it, to bind the Haſh together. Then put a Pan on the Fire with a large Bit of Butter, and when it is melted put the half of your Eggs in it. When your Omelet is done, ſpread one half of your Haſh all over your Omelet, then roll it very cloſe, take it out of the Pan and put it in a Baking Pan: Then do the ſame with the other half. Both your Omelets being thus done, ſprinkle them with melted Butter, and bread them with Crums of Bread raſp'd very ſmall, or elſe with half Parmeſan Cheeſe and half Crums; then let them take a Colour in the Oven, or with Fire on the Lid of the Pan; then put an Eſſence of Gammon in the Diſh you will ſerve them in, and cut your Omelet in Pieces the length of four Inches, and ſerve hot for a ſecond Courſe.

Another time you may ſerve this Omelet without breading it, and only put an

Eſſence over it. You may alſo do it the ſame way with Gammon, or all other Fleſh of Fowls, each ſeparately.

Omelet with Eels.

BREAK two Dozen of Eggs and ſeaſon them with Salt Pepper, Chives, and Parſley haſh'd, Sweet Herbs, fine Spices, and beat them well together. Take an Eel, ſtrip it, gut it and take off all the Fleſh, and haſh it very ſmall; take a Bit of Butter, put it in a Stew-pan with your haſh of Eels, and ſeaſon it with Salt, Pepper, Parſley Chives, and Muſhrooms haſh'd, Sweet Herbs, fine Spices; then put your Haſh on the Fire, and powder it with a Pinch of Flour, and wet it with a little Gravy and a little White Wine; then let it do, and let the Sauce be very ſhort, add to it half a Dozen of Yolks of Eggs to bind it; mind it has a good Reliſh. Then put a Bit of Butter in a Pan on the Fire, put one half of your beaten Eggs and part of your Haſh in it; roll it from one end to the other and put it in the Diſh you will ſerve it up. Make the other Omelet the ſame way. Both being done, put them in a Diſh, dip them in melted Butter, bread them with fine Crums, and then cut them like Bits of Eels, and let them take a Colour in the Oven or on the Grid-Iron, then put them in order in their Diſh, and ſerve them up hot.

Eggs mix'd and ſtirr'd with Anchovies,

BREAK a Dozen Eggs in a Stew-pan, and take away ſix Whites from them, mix three or four Anchovies with them, ſeaſon with a little Salt, Pepper, Nutmeg, Gravy, ſome Cullis, or Eſſence of Gammon of Bacon, if you have any, a large Bit of freſh Butter kneaded with a little Flour; then let them do, and when they are done enough, put a ſmall Handful of Raſp'd *Parmeſan* Cheeſe, a Lemon or an Orange-Juice; take care it has a good Reliſh, and ſerve hot for a By-Diſh or ſecond Courſe.

Eggs mix'd with Truffles.

BREAK Eggs as above ſaid, add ſome Truffles haſh'd very ſmall, according to the Seaſon, inſtead of Cheeſe or Anchovies. Another time you may put ſome Muſhrooms according to the Seaſon, inſtead of Truffles, or Points of Aſparagus.

Cheeſe melted with Truffles.

HAVE good *Guienne* or *Parmeſan* Cheeſe, or other very good Cheeſe, and take the Quantity of it you want, cut it all in ſmall Slices, or raſp it, put it in a Plate or Diſh with half a Glaſs of Water or rather good White Wine; ſeaſon it with Pepper, Nutmeg, Parſley, Chives, or ſome freſh Truffles haſh'd very ſmall, put your Diſh on a Stove or Chafing-Diſh, and put a Bit

of Butter as large as an Egg, and when your Cheese begins to melt take care you stir it with what you think proper: being melted, take the White of an Egg whipt into Froth, which you will put in it, and stir it well; you may add the Yolk if you will. Take some Sippets of Bread you'll fry or toast them, let them be as long as your Finger, and put them about the Brim of your Dish; add an Orange-Juice, and serve hot. Another time you may dress it without Truffles, or Parsley, and Chives, by adding a small Rocambole to those that love it.

Eggs the Sultaness's Way.

GET scalded Pistachoes, some streak'd Bacon cut in thin slips as long as a Thumb, and above half done; take half a Dozen of Eggs, and beat them well together; season them with Salt and Pepper, a little Sweet Basil in Powder, and put some Kernels of Pistachoes, some small Bits of your Bacon, with some Spoonfuls of Cullis and Gravy, a Bit of good Butter melted: Then put one half of your Eggs in the Dish you will serve them up in; Garnish the Brims of your Dish with your Slips of Bacon, and break another half Dozen or Dozen of Eggs, according to the Size of your Dish, and put the rest of your other Eggs over them with Kernels of Pistachoes, and powder the whole with Sugar. Then put your Dish on a moderate Fire with the

Lid of a Baking-pan over them. Take care your Eggs be not over done, and ſerve hot for a ſecond Courſe.

The ſame another Way.

BREAK a Dozen of Eggs Whites and Yolks, or according to the ſize of your Diſh, but not leſs then a Dozen for a ſmall Diſh. Your Eggs being well beaten, ſeaſon them with a little Salt, Powder Sugar, and Cinnamon, preſerv'd Lemon-Peel haſh'd, pralin'd Flower of Orange, ſome Kernels of Piſtachoes, ſome bitter Almond Biskets pounded; then put the Diſh you will ſerve them in upon a moderate Fire, and pour your Compoſition of Eggs in it, put the Lid of a Baking-pan over it with Fire upon it, and when your Eggs begin to riſe, powder them with Sugar and let them take a fine Colour, and ſerve them immediately for a ſecond Courſe or By-Diſh.

CHAP. XVII.

Of Dainty Diſhes with Cream.

Rice Cream.

TAKE two Spoonfuls of Rice-Flower and put it in a Stew-pan, mix it with good Cream, ſeaſon it with Sugar, and then ſtrain it off: after which put it into the Stew-pan again with a Stick of Cinnamon,

namon, and a Bit of green Lemon-peel, with a little Orange-Flower Water; let it be done upon the Fire, but not very long: when done and pretty thin, dish it up, put it in a cool Place, and when pretty cool, serve it up for a dainty Dish. It may be glaz'd as your Fancy leads you.

A Cream Veloutée.

TAKE a Pint of Cream, put it with a Bit of Sugar in a Stew-pan over the Fire, then take a Couple of Gizards of either Fowls or Chickens; open them, and take out the Skin, wash it well, and cut it very small, then put it in a Cup or other Vessel, and put in it some of your boil'd Cream, lukewarm; then put it near hot Cinders till it takes, then put it in your Cream and strain it off two or three times. Put your Dish on hot Cinders, and lay it upon a Level and put your Cream in it, covering it with another Dish, with a few Charcoals over it. It being taken, put it in a cool Place. If you serve it up with Ice, you must put it in a Tin Mould with Ice both over and under. Creams with Ice are made the same in a Kitchen.

Cream Veloutée with Pistachoes.

TAKE a Quart of Cream and a Bit of Sugar, let it boil as aforesaid. Take a Quarter of a Pound of scalded and well pounded Pistachoes, reserve a Dozen of whole

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ones to put round your Dish. Take a Couple of Gizzards, and order them as before. Put the Pistachoes into your Cream, and the Skin of your Gizzard as you have done with the Cream before; strain off your Cream two or three times, pour it into the Dish you will serve it in, and cover it with another Dish, with Charcoal over it; it will take presently. Then put it in a cool Place, and when you will serve it up, garnish your Dish with the reserv'd Pistachoes. This will be a cool dainty Dish. It may be put in Ice as the aforesaid Cream.

This way to congeal those Creams is better than to make use of Rennet or Thistle. If your Cream is not green enough, blanch some Spinage, squeeze and pound, it and put it in your Cream, and it will be green enough. If you will make it red, take Cochineal or some Juice of bak'd Beets.

Cream of Pistachoes (au Bain Marie.)

TAKE a Quart of Cream or Milk, put in a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon, and let it boil a little. Then put in it a quarter of a Pound of scalded and well pounded Pistachoes. Reserve some Pistachoes whole to garnish your Dish with. When I say a quarter of a Pound it is only for a small Dish; for the quantity must be proportionable to the Bigness of the Dish. Put yourSieve over a Dish, then pour in your Cream of Pistachoes, with six Yolks of

of Eggs, and ſtrain it off two or three times. After this put a Stew-pan full of Water on a Stove, put a Diſh bigger than your Stew-pan over your ſaid Stew-pan, ſo that the bottom of the Diſh may touch the Water. Then put it in your Cream and cover it with another Diſh, turn it upſide down with ſome Charcoal over it. Your Cream being taken ſerve it up either hot or cold.

Cream (Veloutée) with Chocolate.

TAKE a Quart of Cream, put in it a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon-peel, with a quarter of a Pound of Chocolate broken in pieces. Let it boil all together. Your Chocolate being well mixt and boil'd, and your Cream palatable, take it off: Then take two or three Gizzards of either Fowls or Chickens, open them, take out the Skins, waſh and cut them ſmall. Then put theſe Skins in a Cup, or other Veſſel, with a Glaſs full of your lukewarm Cream, and put it near the Fire or on hot Cinders. As ſoon as it is taken, put it in your Chocolate Cream, and ſtrain it off two or three Times. Then put a Diſh over hot Cinders very level, pour into it your Cream, cover it with another Diſh with ſome Char coal over it. Your Cream being taken, put it in a cool Place, uſe it when you will. You may alſo put it in Ice, if you pleaſe.

Chocolate

Chocolate Cream (au Bain Marie.)

YOUR Cream being boil'd and order'd as aforesaid, place your Sieve upon your Dish, and put in it six Yolks of Eggs, with your Chocolate Cream prepar'd as before. Then strain it through a Sieve, put a Stew-pan full of water on the Fire, let the Bottom of your Dish touch the Water, put your Cream in it, and cover it with another Dish with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish, either cold or hot.

Tea Cream.

TAKE a Quart of Cream, put it over the Fire in a Stew-pan with a Bit of Sugar, and about a Quarter of an Ounce of the best Tea: let your Tea boil in the Cream, keep it stirring till it has taken the Taste of the Tea; then take it off, and take two or three Gizzards of either Fowls or Chickens, open them, and take out the Skin, wash it, and cut it small. Then put it in a Cup or other Vessel, with a Glassful of Tea Cream, and put your Cup near the Fire, or over hot Cinders; and as soon as it is taken, put it in your Tea Cream, and strain it off two or three times into your Dish. Put it on hot Cinders, cover it with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

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If you will do your Tea Cream, (*au Bain Marie*) break into it ſix Yolks of Eggs, and put your Diſh over a Stew-pan full of hot Water; let the bottom of your Diſh touch the Water; cover your Cream with another Diſh with Fire over it. Your Cream being taken, put it in a cool Place, and ſerve it up for a dainty Diſh either hot or cold.

Coffee Cream.

TAKE a Quart of Cream, put it in a Stew-pan with a Bit of Sugar, and two Spoonfuls of grounded Coffee, and let it boil all together, then take it off; take two or three Gizzards of either Fowls or Chickens, open then, and take off the Skin waſh it and cut it ſmall, put it in a Cup into which you put a Glaſsful of Coffee-Cream. Then put this Cup near the Fire, or on hot Cinders, and when it is taken, put it in your Coffee-Cream, ſtrain it off two or three Times. Put your Cream on hot Cinders in a Diſh, cover the ſame with another, with Fire over it. Your Cream being taken, put it in a cool Place, and ſerve it up for a dainty Diſh. You may put it in Ice, as ſaid before.

Orange-Flower-Cream.

TAKE a Quart of Cream, put it into a Stew-pan with a Bit of Sugar, and ſome Criſp Orange-Flower, which muſt prevail. Let all boil together, and it being taken

taken off from the Fire, take two or three Gizzards of either Fowls or Chickens, open them, and take off the Skin, wash it, cut it small, and put it in a Cup full of your Orange-Flower-Cream. Put this Cup near the Fire, or on some hot Cinders, and this Cream being taken, put it in a Stew-pan, with the Remainder of your Orange-Flower-Cream, which you strain off directly two or three times: put your Dish on hot Cinders, put in your Cream, set the Dish level, cover it with another Dish with a little Fire over it. The Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

The Cinnamon Cream is made after the same manner.

A White and thin Cream.

PUT in a Stew-pan about two Spoonfuls of fine Flour, mixt with a Quart of Milk or Cream, put in it Sugar, Cinnamon, Orange-Flower-Water and grated Lemon. Put the Stew-pan on the Fire, keep it stirring, and being boil'd thin and palatable, strain it off. Then mix with your Cream six Whites of Eggs beaten to Snow. Dish it up, put it in a cool Place, to be serv'd when you please.

Pastry Cream.

IF you will make enough to serve several times, you beat up twelve Eggs, take half a Pound of fine Flour, rather more than

than leſs, and ſtir it all together : then add another Dozen of Eggs, beating them up with the reſt. Then put about three Quarts of Milk in a Stew-pan, to boil ; when it boils pour all into it and keep it ſtirring. Then put in it a little Salt and about half a Pound of Butter, and let it boil enough, but let it not ſtick to the Bottom. Your Cream being thicken'd and boil'd enough, put it in another Stew-pan till it be cold. When you'll make Cuſtards of this Cream, put it in a Stew-pan, add ſome Sugar, and preſerv'd green Lemon-peel cut ſmall, with a little Orange-Flower-Water, five Whites of Eggs beat up to Snow, ſome melted Marrow or Beef Sewet, or melted Butter. The whole being well mixt and ſtrain'd off, make your Cuſtards with good puff Paſte ; make a border round and put in your Cream. When your Cuſtards are bak'd, you glaze them, and ſerve them up for a dainty Diſh.

Burnt Cream.

TAKE four or five Yolks of Eggs, more or leſs, beat them up in a Stew-pan with a Duſt of Flour, and pour in it by degrees, about a Pint of Milk. Put in it a little Stick of Cinnamon and ſome green Lemon-peel ; but to make it the more delicate, mix with it ſome pounded Piſtachoes or Almonds, or elſe bitter Almond-Biskets, and a little Orange-Flower-Water. Put it on a Stove with a brisk Fire, ſtir it leſt it ſtick to the Bottom.

Bottom. When done put a Dish on a very hot Stove, with Sugar and a little Water; and the Sugar being colour'd put in your Cream: and draw together the Sugar with a Knife from the Border over your Cream, serve it up immediately. If you have no Silver Dish, burn your Cream in a Stew-pan and slide it in your Dish.

Cream the Italian *Way.*

TAKE about a Pint of Milk, more or less; to make it the more relishing, put in some Sugar, a Stick of Cinnamon, and a little Salt; being boil'd strain it three or four times through a Sieve, with four or five Yolks of new-laid Eggs, put your Dish over the Fire, put in it your Milk, cover your Dish with Fire under and over, till your Cream is well taken. It must be serv'd up hot. All these dainty Dishes will be more delicious with Cream than with Milk.

Crackling Cream.

TAKE four or five Yolks of Eggs, more or less, beat them up and pour in by degrees some Milk till your Dish be almost fill'd; then put in it grated Sugar, green Lemon peel rasp'd, and put your Dish over a quick Fire; stir your Milk till it be almost taken. Then lower your Fire, keep it stirring; put some of your Cream round your Dish, leaving but little in the bottom. Take care your Cream is not burnt, but only stick-

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ing to the Dish. When done enough colour it with a Fire-Shovel red hot. Then with a Point of a Knife, loosen your Cream round the Dish without breaking it: put it again in the same Dish it was in before, to let it dry a little more in the Oven, till it be much diminish'd and Crackling.

Cream with the White of a Capon.

YOUR Capon being drawn, trussed, roasted, and grown cold, bone it, and take off the Skin, and cut the Flesh small. Then take a Quarter of a Pound of Sweet Almonds peel'd, and pound with your Flesh. Put in a Stew-pan good Broth and Veal Gravy, with Crums of Bread, and Mushrooms cut small; let it boil together, and when taken off, mix with it the said Capon Flesh, and the pounded Almonds and Gravy. Then strain it two or three times through a Sieve into a Dish, with your Cream of Capon and five Yolks of Eggs. All this being put on hot Cinders, in the Dish you design to serve up, and cover'd with Fire under and over, let your Fire be moderate, and your Cream being taken, serve it up hot for a dainty Dish.

You may make Creams with the White of Partridges, Pheasants, or other Fowls after the same manner.

Fry'd Cream.

MIX a Quart of Milk with two handfuls of fine Flour, with the Yolks and Whites of eight or nine Eggs well beat together. This being well mixt, put in a little Salt, ſome Butter, and ſome Lemon-peel cut ſmall, with Orange-Flower-Water, and ſtir the whole together on the Stove, till your Cream be thick. Your Cream being done, ſtrow Flour over your Dreſſer, and pour your Cream over it. When grown cold, it looks like an Omelet. Then cut it into Pieces as big as you pleaſe, fry it in hot Hog's Lard, taking care not to let it ſcatter. Your Cream being fry'd, diſh it up with ſome Sugar: You may glaze it, if you pleaſe, with a red hot Fire-Shovel, and ſerve it hot.

All ſorts of Creams are made more delicate with Rice Flour, than with common Flour only. You may likewiſe dip your Cream in beaten Eggs, and then ſtrow it with Crums of Bread, and dreſs it the ſame Way.

Sweet Cream.

BOIL two Quarts of Milk and a Quart of Cream; when it boils up take it off: take off the Cream, which you put in a Plate: let it ſtand a little, then put your Pan on again, and ſo fill up your Plate by degrees, putting into it ſome Orange-Flower-

Flower-Water with Sugar, before you ſerve it up.

Another ſort of white and thin Cream.

THREE Half Pints of Milk, with half a Quarter of a Pound of Sugar, being boil'd about ſeven Minutes, take it off from the Fire; put in it two Whites of Eggs well beaten, and ſtir it all together. Put your Milk on again, and let it boil a little, keep it ſtirring; diſh it up, putting over it Orange-Flower-Water and fine Sugar, and colour it with a red hot Fire-Shovel.

Cinnamon Cream is made after the ſame Manner.

Blanch Manger.

TAKE two Calves Feet, bone them; take a Fowl, draw it and ſlit it in the Back, to take out the Lungs; paſs all together through ſeveral Waters, blanch it in boiling Water; this done keep it a little while in freſh Water. Then put it into a Kettle or earthen Pot with about two Quarts and a Pint of Water, boil it, and skim it, cover the Kettle and draw it a little back to boil it ſlowly, till half of the Broth is boil'd away: when boil'd put a little of this Broth on a Plate, and let it turn to Jelly. And if you find the Broth too weak, boil it a little more, but if too ſtrong put a little Water in it. Then ſtrain your Broth through

a Napkin into a Stew-pan, let it ſtand a Minute, take off the Fat. If you will make but one Diſh of your *Blanch à manger*, take no more Broth than requir'd to fill it up. Take half a pound of Sweet Almonds, blanch them in Water, wipe them with a Linnen Cloth, peel them and pound them, putting to it now and then a little Milk. This done fill your Diſh with ſome of your Broth, putting in it a ſufficient Quantity of Sugar, a ſtick of Cinnamon, with ſome Zeſts of green Lemon Peel. Put it on a Stove; when hot take it off, mix it with pounded Almonds. Then put it on again, and ſtrain it through a Napkin or a Sieve into a Diſh; do the ſame over again, the better to ſtrain off your Almonds. Put a Sheet of White Paper over it, to take off the Fat; put a drop of Orange-Flower-Water in it, put it into your Diſh or Bowl to make a Jelly, ſerve it up cold.

Or you may take Calves Feet only and no Fowls.

Blanch à Manger with Hartſ-horn.

TAKE about a Pound of grated Hartſhorn, let it boil till the Water is clammy; then ſtrain off your Jelly into a Stew-pan, put in ſome Sugar, a little Salt, ſome Zeſts of Green Lemon, a Stick of Cinnamon, and two or three Cloves. Put in ſome pounded Almonds; your Jelly being hot, ſtrain it off in a Sieve or Napkin two or three

three times, put over it a Sheet of White Paper, to take off the Scum. Then put a Drop of Orange-Flower-Water, taſte it, let it be palatable, diſh it up, let it ſtand in a cool Place till it takes.

Almond Paſte for all Sorts of glaz'd Cuſtards and Croquantes.

SCALD ſome Almonds, waſh them in freſh Water, pound them, ſprinkling them now and then with ſome Whites of Eggs and Orange-Flower-Water, let it not turn to Oil. It being very well pounded, dry it, and mix it with ſome Sugar in a Stew-Pan over the Fire. Put two or three Quarters of a Pound of Sugar to a Pound of Almond Paſte. Then mix it together, ſtir it till you ſee it no more ſticking, and putting the Back of your Hand over it, it doth not ſtick to it. Then take your Paſte out, mix it with powder'd Sugar. You may likewiſe work this Almond Paſte ſeveral Ways. You may glaze it, and ſhape it divers Ways. The Parings that remain being dry, put them again in a Mortar, and pound them with ſome Whites of Eggs beaten up, which being ſhaped divers Ways, may ſerve to garniſh your Diſh.

Cream with Ice for Cuſtards.

PUT a Spoonful of fine Flour in a Stew-Pan with ſix Yolks of Eggs, and ſome Cream or Milk, ſeaſoned with a

little Salt, Sugar, a Stick of Cinnamon, and Green Lemon Peel. Let it boil together, keeping it thin, then being ſtrain'd thro' a Sieve and grown cold, mix it with ſome Whites of Eggs well beaten up. Then put it into ſeveral Tin Boxes, into Ice mixt with Salt. At the ſame Time you take half a dozen of preſerv'd Apricocks, half-ſugar'd, in ſuch another Box, with Ice as before. You may take ripe Apricocks ſtrow'd with Sugar, inſtead of the other. Alſo you may take Peaches, Cherries, Strawberries and Rasberries. Whilſt the Fruit and Cream are in Ice, make an Abbeſs with fine Almond Paſte, raiſing the ſame on the Border round; being of a good Colour, put the Cream in it, with the Fruit over it, ſerve up your Diſh hot. If you'll make your Cream with Piſtachoes, blanch and pound ſome of them, put them in your Cream before you ſtrain it off, to be iced as aforeſaid.

Other Piſtachoes Cream for Cuſtards in Ice.

PUT about a Quart of Cream in a Stew-Pan, with Sugar, Cinnamon and Green Lemon Peel; let it boil a little. Then mix with your Cream ſix Yolks of Eggs, and ſome blanch'd and pounded Piſtacheos. Then put the whole again over the Fire for a Minute, keep it ſtirring, and ſtrain it off preſently two or three times. Your Cream being cold mix it with the Whites of your Eggs, whip'd up to Snow, and put the whole into

Tin

Tin Boxes cover'd with Ice. When your Cream boils, you may put ſome Chocolate in it. And do it the ſame as that before, with your Fruit over it, when put in your Almond Cruſt. You may likewiſe make uſe of Muſcatella Grapes ſugar'd and iced, inſtead of the aforeſaid Fruit.

Apple Cake.

MAKE a Marmelade with a Dozen of large ſour Apples, and half a Pound of Sugar, a Bit of Butter, a little pounded Cinnamon, and five Eggs. Mix this all together, with a Dozen of Biskets pounded. Then put it in a Baking-Pan, with Fire over and under for half an Hour. Then take it off, grate Sugar over it, glaze it with a red hot Fire-Shovel, and ſcatter over it ſome ſmall Sugar Plums: ſerve it up for a cold dainty Diſh.

Apples the Portugueſe *Way.*

HOLLOW your Apples and ſtick into them preſerv'd Lemon-Peel. Then take ſome Cream called *Patiſſiere*, Biskets made with bitter Almonds, and Marmelade of Apricocks, and mix it all together. Lay this Compoſition in the Bottom of your Diſh, and put over it as many of your Apples as your Diſh will hold; fill up afterwards the hollow Part of your Apples with the reſt, ſtrow it with Sugar, bake it of a good Colour, and ſerve it up hot for a dainty Diſh.

A ſort of Apples call'd à la Bourdaloue.

PUT in a Stew-Pan a Bit of Sugar and Butter, with a little Water to melt the Sugar; being ſeaſoned with Green Lemon Peel, preſerv'd Lemon Peel and pounded Cinnamon. Keep it on the Fire to turn it to a thick Syrup. Then make a ſmall Hole in your Pippins, dip them ſeveral Times in your Syrup, but do not break them: then fill the Hollow of the Apples with their Marmelade, and they being cold, roll up each of them in very thin Paſte, made for ſhort Cruſt. Roll ſome Puff Paſte, cut it into ſeveral Slips as thoſe for Cuſtards, put them round your Apples, beginning from the Bottom to the Top, winding them round your Apples, ſo that your Apples may look like ſo many Snails. And when your Apples are bak'd, ſtrow them with Sugar, glaze them with a red hot Fire-Shovel, ſerve them up hot for a dainty Diſh.

A Loaf à la Dauphine.

MIX in a Stew-Pan two or three Spoonfuls of fine Flour with a ſufficient Quantity of Milk; put in it nine or ten Yolks of Eggs with four or five Whites, a Bit of Butter, Sugar, and a Stick of Cinnamon. This having got a body on the Fire, add to it ſome Green Lemon Peel, grated Lemon Peel cut ſmall, bitter Almond Biskets, or inſtead of them, bitter Almonds with a little

little Orange-Flower-Water, or elſe ſome criſp'd Leaves of Orange-Flower. Mix the whole together, and take a Loaf of a pound Weight, make a Hole in the Bottom, take out the Crum, fill it up with ſome of this Cream mixt with Marmelade of Apricocks. This Loaf having ſoak'd in Milk, take it out and put it in a Diſh, ſtuck with preſerv'd Lemon Peel, with the remainder of your Cream over it. Then put it into the Oven, when colour'd ſerve it up for a dainty Diſh. For a Change, your Loaf being ſoak'd and drained, you may fry it in Hog's Lard, putting Sugar over it, and glaze it in the Oven, ſerve it up hot.

Small Loaves call'd à la Dauphine.

MAKE a Cream as that before, put into it ſome Piſtachoes and Almonds cut in Slices. Take ſome Loaves as ſmall as the Circumference of a Tea-Cup, take out the Crum, fill them up with this Cream mixt with ſome Marmelade. This being done, ſtop them with the Cruſt before taken out, and let theſe Loaves ſoak in ſome Sack for a Quarter of an Hour. Now fry them, ſtrow them with Sugar, let them be glaz'd in the Oven, and ſerve them up immediately for a dainty Diſh.

Small

Small Loaves of Piſtachoes.

TAKE a Pound of blanch'd and pounded Piſtachoes, put them in a Stew-Pan, take ſome Savoy-Biskets ſoak'd in Cream, add to it preſerv'd Lemon Peel cut ſmall, and Sugar, to make it palatable. Take ſome ſmall *French* Loaves five Inches long, and two broad: make a Hole in the Bottom, take out the Crum, fill them up with your Piſtachoes, then ſoak them in Cream, place them in a Baking-Pan, ſo as not to touch each other, ſtrow them with pounded Sugar, let them be glazed in the Oven, and ſerve them up hot for a dainty Diſh.

Cream (à la Sultane.)

PUT in a Stew-pan three or four Spoonfuls of Rice Flour, and twelve Yolks of Eggs, reſerving their Whites to be beat up to Snow and uſed as hereafter. Mix your Flour and Yolks together, with as much Cream or Milk as you'll think proper. Then let it boil, keep it ſtirring; being half boil'd, ſeaſon it with a little Salt, ſome Sugar, Green Lemon Peel grated, ſome preſerv'd Lemon Peel cut ſmall, ſome bitter Almond Biskets pounded, criſp'd Orange-Flowers, with ſome Slices of Piſtachoes; let it boil till done. Let it be palatable and cool it; then beat up your reſerv'd Whites of Eggs, and mix them with your Cream; then put into your Diſh your Cream a Finger thick, with ſome Slices of

of Savoy Biskets over it. Pour in it more Cream, lay over more Biskets, at laſt put more Cream over it: Put your Diſh over a moderate Fire, or ſend it to be baked; cover your Diſh with a little Fire over it, that your Cream may riſe; then ſtrow it with Sugar. Put more Fire over it to colour it. This Cream muſt be ſerved up very hot.

A Muſcovite *dainty Diſh, call'd* Kaiſſeté.

PUT in an earthen Pot about a Quart of fine Flour, with five or ſix Quarts of Water, let it be kept in a cool Place during nine Days, ſtirring it now and then. When you'll make uſe of it, take about two Ladle-fuls, according to the Quantity you'll make, put it in a Stew-Pan over the Fire, with a Quart of Cream, and a Lemon Juice, without ſtirring it. As ſoon as the whole is turn'd to Water you'll get Hands to hold the Sieve to ſtrain it off; throw away the firſt Water, ſqueeze the Remainder, put it again in a Stew-Pan, ſeaſon it with a little Salt, and ſet it to boil. When boil'd, put it in Shells or Tin Veſſels and let it cool. Then turn your Shell or Veſſel upſide down into your Diſh, put ſome good Cream over it and ſerve it up for a dainty Diſh.

This Diſh may be ſerv'd up with Sugar inſtead of Cream.

An

An Amandée.

BLANCH about one or two Pounds of Sweet Almonds, pound them, moiſtening them now and then with Water, leſt they turn to Oil. Then put a Kettle or a Stew-Pan on the Fire, ſoak in it the Crum of a *French* Loaf, then put in it your Almonds, and keep it ſtirring. It being thickened ſtrain it off, then put it into the Stew-Pan again, with a little Sugar, Salt and Cinnamon, and let it boil, till it is pretty thick.

CHAP. XVIII.

Of Artichokes, Aſparagus, Green Peaſe, Cucumbers and Cabbage.

Artichokes the Italian *Way.*

TAKE the middling Sort of Artichokes, pare and boil them till you can eaſily take off the Chokes; cut ſmall Parſley, a few green Onions and Muſhrooms, put them in a Stew-Pan over the Fire, with half a Glaſs of good Oil, and Pepper, Salt and Sweet Herbs. Put in a Baking-Pan ſome Slices of Bacon, place over theſe your Artichokes, put into every Artichoke Muſhrooms and green Onions, cover theſe with Slices of Bacon, and put them into the Oven; being done, take them out to drain, diſh them up with Eſſence of Ham.

At another Time you may ſerve them up with a white Sauce.

Arti-

Artichokes (à la Brigoule.)

TAKE the middling ſort of Artichokes, pare them, take off the Choke; put them into a Stew-Pan, ſeaſon'd with Pepper, Salt, a Crum of Garlick cut ſmall, ſome Truffles, Muſhrooms, green Onions and Parſley; put it all to your Artichokes, add a Glaſs of Water with a Glaſs of Oil, let them ſtew; being done, diſh them up with their Liquor and a Lemon Juice.

Artichokes (à l'Etouffade.)

TAKE Artichokes, pare them, cut off the Top of the Leaves; let them boil, till you can take off the Choke, then put in a Stew-Pan Slices of Bacon and Beef, together with ſome Slices of Onion; put in your Artichokes, ſeaſon'd with Pepper and Salt; cover them with Slices of Bacon; moiſten them with half a Ladleful of Broth; cover your Stew-Pan and let them boil, Fire under and over. They being done, take them out, drain them and diſh them up; pour over them Eſſence of Ham, together with ſome Slices of Ham, ſerve them up hot.

Artichokes (in Surprize.)

TAKE the Bottoms of ſmall Artichokes, blanch them to take off the Choke; then put the Bottoms into a white Braiſe: make a ſmall Salpicon, as followeth, *viz.* Take Sweet-breads of Veal blanch'd, and cut

into

into ſmall ſquare Bits, the Bigneſs of a ſmall Pea, Muſhrooms, Truffles, and Cock's Combs cut the ſame; put all together in a Stew-pan with a little Cullis; let it ſtew ſoftly: being done and of good Taſte, take your Bottoms out of their Braiſe, and fill one of them with your Salpicon, put upon this another Bottom, and ſo go on; ſoak them in beaten Eggs, ſtrow them with Crums of Bread, and let them be fry'd in Hog's Lard; being fry'd, diſh them up, garniſh your Diſh with fry'd Parſley, and ſerve them up hot.

Artichokes with a white Sauce.

BOIL ſome ſmall Artichokes in Water with Salt, when boil'd, put the Bottoms in a Stew-pan with Butter and Parſley, ſeaſon'd with Salt and Pepper; thicken your Sauce with Yolks of Eggs, a Daſh of Vinegar and a little Broth.

Artichokes with Butter.

WHEN your Artichokes are boil'd, as here above, take off the Choke, and make a Sauce with freſh Butter, Vinegar, Salt and Nutmeg, add a little Flour to thicken the Sauce.

Fry'd Artichokes.

CUT your Artichokes into Bits, take off the Chokes, let them boil a little; take them out, and put them a ſoaking with Vinegar, Pepper and Salt; then dip them in a beaten

beaten Egg, flour them, and let them be fry'd in Hog's Lard, or drawn Butter, and ſerve them up with fry'd Parſley. You may alſo fry them roll'd in Flour without Eggs or being blanch'd.

The Way of dreſſing Cardons.

TAKE the Stalks of Cardees, the fineſt you can get, take off the Leaves one after another; pick the Hearts, cut the Cardons, (ſo are call'd the Leaves which you have taken off;) which is all good the Length of four or five Inches: throw them into Water; do the ſame with all your other Cardons. Put Water over the Fire, put them in and blanch them, till you can eaſily take off the Skin: then throw them in cold Water, waſh them very clean, one after another, without uſing a Knife; keep them whole; they being waſh'd, put them a draining in a Cullender. Put in a Kettle a good Lump of Beef Sewet, ſome Slices of Bacon, half a Lemon cut in Slices, more or leſs, according to the Quantity of Cardons you have; moiſten them with half Broth, and half Water: put your Kettle over the Fire, and when it boils, taſte your Broth, let it be palatable; then put in your Cardons, let them boil ſoftly, then take them out, drain them in a Cullender. Keep a Cullis in readineſs like this here deſcrib'd, *viz.* Take a Piece of Veal, cut it in two or three Bits, put it in a Stew-pan with two or three Slices of Ham, an Onion cut in two, a Carrot cut the

the ſame; cover your Stew-pan, put it over the Fire to ſweat very gently, and when your Meat begins to have a Colour, put in a Duſt of Flour; ſtir it, moiſten it with good Broth, ſeaſon it with Sweet Baſil and Slices of Lemon; let it ſtew gently, keep it ſtirring; thicken your Cullis, skim the Fat well off, then ſtrain it through a Silk Strainer; put your Cardons into that Gravy, ſet it over a hot Stove, let it be palatable and thin. Being now ready to ſerve up, ſqueeze into it the Juice of an Orange, and diſh it up, ſerve it up hot. If your Cullis is too brown or too deep colour'd, put in it a good Lump of freſh Butter.

If your Cardons are not touch'd at Table, you may ſerve them up the ſame another time; and in diſhing them up, ſtrow them with Parmeſan, and moiſten them with your Cullis, ſtrowing them again with Parmeſan, and let them take a Colour in the Oven, or under the Cover of a Baking-pan with Fire under and over.

At another time, if you have not Cardons enough, put a Cruſt of Bread in the Bottom of your Diſh or Pan, putting your Cardons with their Gravy over it; ſtrow them with Parmeſan, moiſten them with a little Cullis, go on in ſtrowing them with Parmeſan, make them take a good Colour, and ſerve them up hot.

The Cardons being blanch'd and boil'd the ſame as thoſe ſpoken of juſt now, may ſerve for all ſorts of Courſes; cut them either in Slices, or leave them whole as they are.

They

They may be likewiſe uſed with Soops made either with Fiſh or Fleſh, and need not be dreſs'd otherwiſe. The Cardons alone give not the Taſte or Quality to the Soop, and if you uſe them en maigre you need not uſe any Fat; however blanch them the ſame, and uſe them for what you think fit, ſerving them up with a White Sauce.

Artichokes with Fritures.

TAKE ſome Artichokes, order well their Bottoms, and cut off the Tops of the Leaves; blanch them, that you may take off the Chokes; the Chokes being taken off, put them in a Kettle with a Lump of Butter, Salt, and a Ladleful of Broth; let them ſoak: then take them out and drain them; make a Paſte with two Handfuls of Flour and two Eggs; moiſten it with Beer or White Wine, put in it, if you will, a little Salt, that your Paſte may be as it ſhould, with half a Glaſs of Oil, and throw your Artichokes into your Paſte, and fry them in Hog's Lard, or elſe in drawn Butter; being fry'd, diſh them up, garniſh your Diſh with fry'd Parſley, and ſerve it up hot for an Entremets.

Artichokes with Oil.

TAKE Artichokes, make all Bottoms of them, let them boil in Water until you can eaſily take off the Choke, then take them out, take off the Choke; put them into a ſmall Kettle with a Lump of Butter, Slices of Bacon

and of Lemons, and moiſten them with Water, putting in a little Salt: Continue to ſtew them very ſoftly; being done and very white, take them out, and diſh them up: Seaſon them with Salt, beaten Pepper, Oil and Vinegar, and ſerve them up cold.

Theſe ſorts of Artichokes in Bottoms may alſo be uſed or ſerved up with a Ham Sauce, with Slices of Ham over them.

Another time they may be ſerv'd up with a White Sauce or Gravy Sauce——also with Parmeſan, diſhing them up with a little Cullis over them and ſome ſcrap'd Parmeſan, and make them get a Colour in the Oven; and in ſerving them up put in a Lemon Juice, and ſerve them up hot.

Aſparagus with Cream.

YOU muſt break your Aſparagus into ſmall Bits, and let them be a little blanch'd in boiling Water, then you put them into Butter in a Stew-pan, or with Hog's Lard, if you have not very good Butter; taking care that it be not all together too fat. Then you put in it Milk and Cream, and ſeaſon it by degrees, putting likewiſe in it a Bunch of Sweet Herbs. Before ſerving them up, beat up two Yolks of Eggs with Cream or Milk, to thicken your broken Aſparagus, and put in it a little Sugar, and ſerve them up at the ſame time.——They may do the ſame with Bottoms of Artichokes, and with Green Peaſe; but with theſe there muſt be Sugar, and

a little Parſley cut ſmall : as to the reſt, they are done all alike.

You may alſo make uſe of Aſparagus with Green Peaſe, with a green Cullis made of Peaſe Shells or other thing, with a Cruſt in the middle.

Aſparagus with Gravy.

TAKE Tops of Aſparagus, put them into melted Butter, with Parſley, Chervil and a green Onion cut ſmall, which laſt is taken out again ; ſeaſon it with Salt, Pepper, and Nutmeg : let it ſtew ſoftly with a little Broth over a gentle Fire. Being done, skim off the Fat, put in Veal Gravy, Eſſence, and Lemon Juice ; ſerve it up with a ſhort Sauce. They ſerve alſo up whole Aſparagus with Cullis of Ham.

Aſparagus with Butter.

LET your Aſparagus boil in Water with Salt ; take care they be not over done : being done, take them out to drain, diſh them up : make a Sauce with Butter, Salt, Vinegar and Nutmeg, or White Pepper, keep it ſtirring, pour it over your Aſparagus when diſh'd up. There is nothing in all this but what is well known, as well as with Aſparagus in Sallet.

The Way of preſerving Aſparagus.

TAKE off the hard Stalks, and let the Aſparagus boil in Broth with Salt and Butter; put them again in cold Water, and let them drain. Being cold, put them into a Veſſel where they may lay at their Length, with Salt, whole Cloves, green Lemons, and as much Water as Vinegar; cover them with Butter melted, as with Artichokes, laying a Linnen Cloth between the two, and keep them in a Place neither too hot nor too cold, to make uſe of them upon occaſion: ſoak them, and boil them like the other. You may alſo preſerve them in Oil.

Aſparagus with Oil.

TAKE ſome Aſparagus, ſcrape them very clean, and let them be boil'd in hot Water with Salt: obſerve that they be firm, not too much done; take and diſh them up, put in it beaten Pepper, Oil, Salt and Vinegar, and ſerve them up for a ſide Diſh. Another time you may ſerve them up with a White Sauce, or elſe with a Gravy-Sauce.

Aſparagus with Green Peaſe.

TAKE the ſmaller ſort of Aſparagus, and cut them like Green Peaſe as ſmall as you can, and cut nothing but what is tender. If your Aſparagus are large, you ſplit them in four. Being thus cut, blanch them; being blanch'd, put them in a Stew-pan with a Lump of

of Butter ; give them ſome Toſſes upon the Fire, then flour them a little, and ſeaſon them with Salt and Pepper, moiſten them with a little Broth : let them have a good Taſte, and thicken them with Yolks of Eggs and a little Nutmeg : Put a Cruſt of Bread into a Diſh, and your Aſparagus over it, and ſerve them up hot for Entremets.

You may likewiſe ſerve them up with a Brown Sauce, moiſtening them with Gravy and Cullis.

Entremets of Peaſe the Portugueſe *way.*

YOUR Peaſe being waſh'd, cut into them ſome Lettuce, in proportion to the Peaſe you have, put in it a Bit of Sugar as big as the end of your Thumb, ſome fine Oil, four or five Mint Leaves cut ſmall, with Parſley, Onions, Echalottes, a Crum of Garlick, a little Savoury, Nutmeg, Salt, a little Pepper, and a little Broth : Put them over the Fire, and let theſe have but little Broth, when you will ſerve them up. You poach ſome freſh Eggs in it, making a hole for the Place each Egg is to have. Then cover your Stew-pan again, boil your Eggs with a little Fire upon the Cover ; then you ſlide them into your Diſh, and ſerve them up hot.

Fine Beans are dreſs'd in the ſame manner : but we muſt take care not to blanch theſe Beans, and to put them in juſt as they are, the ſame as the Peaſe, without putting them in Butter.

Green Peaſe with Cream.

TAKE fine Green Peaſe, waſh them in hot Water; then put them in a Cullander to drain, put them in a Stew-pan with a Lump of Butter, and a Bunch of Sweet Herbs; put them upon the Fire, and toſs them up, put a Duſt of Flour to them, and moiſten them with boiling Water, ſeaſon'd with Salt, and a Bit of Sugar: Let them ſtew; being ſtew'd, boil'd ſhort, and ready to be ſerv'd up, put in a little Cream; let them have a good Taſte; diſh them up, and ſerve them up hot for Entremets.

Other Green Peaſe.

TAKE fine Green Peaſe, waſh them in hot Water; then put them in a Cullander to drain; put them in a Stew pan with a Lump of Butter; put them over the Fire, and toſs them up, ſtrow a Duſt of Flour over them, and moiſten them with boiling hot Water, ſeaſon'd with Salt, and a Bit of Sugar; make a Bunch of Lettuces bound with Pack thread, a Bunch of green Onions, and put theſe in your Peaſe: they being done; take out the Lettuce and Onion. Let them have a good Taſte, and let the Sauce be very ſhort, and ſerve them up hot for Entremets.

The Way of preſerving Green Peaſe.

TAKE Green Peaſe, the Quantity you like, which blanch: put Salt in the Water; and when they have had two

Boils take them out, and ſpread them upon a clean Table-Cloth, and leave them there till they be cold; being cold, let them dry in the Sun, if you have the Convenience, or elſe in an Oven not too hot. They being dry put them in a dry Place, and when you will make uſe of them, put them in lukewarm Water, to make them turn Green again: and if you have large dry Peaſe, put a handful to them, and that will thicken them, and let them ſtew; being ſtew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your Green Peaſe. See that the large ones be taken out, toſs them up, ſtrow a Duſt of Flour over them, moiſten them with good Broth, and ſeaſon them with Salt, and a little Sugar, and let them go on a Stewing: let them have a good Taſte, and being ready to be ſerved up, thicken them with Eggs, if you think fit, or elſe with Cream. If you have not a mind to ſerve them this way, thicken them with a little Eſſence of Ham, put in your Diſh ſome Bits of Cruſts of Bread fry'd, with your Peaſe over them, and ſerve them up hot for Entremets.

Other Green Peaſe.

TAKE fine Green Peaſe, waſh them in hot Water, then put them in a Cullander to drain; put them in a Stew-pan with a Lump of Butter, a Bunch of Sweet Herbs; put them over the Fire, toſs them up, ſtrow

them with a Duſt of Flour, and moiſten them with a little boiling Water, and let them ſtew ſoftly; being ſtew'd, thicken them with Eſſence of Ham; let them have a good Taſte; being ready to be ſerv'd up, put in a Dozen of fry'd Cruſts of Bread, diſh them up, and ſerve them up hot for Entremets.

Entremets of fine Green Beans.

TAKE young Green Beans, let them be blanch'd, put them into a Stew-pan with a Lump of Butter, a Bunch of Parſley, green Onions and Savoury; ſtrow it with a Duſt of Flour, and toſs it up, moiſten with a little good Broth, and ſeaſon it with Pepper and Salt: let it have a good Taſte and be well done. Being done, thicken it with Yolks of Eggs and a little Nutmeg; diſh it up, and ſerve it up hot for Entremets.

Another Entremets of middling ſort of Beans.

TAKE your Beans, and blanch them, to take the top Skin off; this done, put them in a Stew-pan with a Lump of Butter, a Bunch of Parſley, Green Onions and Savoury, ſtrow a Duſt of Flour over them, and toſs them up; moiſten them with Broth, and ſeaſon them with Pepper and Salt, let them have a good Taſte and be done enough: being done, thicken them with your Yolks of Eggs, and beat them up with Cream, a little Nutmeg and Parſley cut ſmall: diſh them up, and ſerve them up hot for Entremets.

Entremets

Entremets of Beans the Italian *Way.*

TAKE fine Beans, and take the top Skin off; then put them in a Stew-pan with a Lump of Butter; take two or three Artichokes, take off part of the Leaves, cut your Artichokes into five or ſix Pieces, and blanch them, till you can take off the Choke: the Choke being taken off, put them in your Beans, moiſten them with Gravy and Cullis, and half a Glaſs of Champain; put them over a great Fire, and skim well off the Fat; put to them a Crum of Garlick, a Lemon Juice, and a Spoonful of Oil, Let them have a good Taſte; diſh them up, and ſerve them up hot for Entremets.

French Beans with Gravy.

TAKE young French Beans, cut them in Slices; put Water in a Stew-pan, with Butter and Salt, and ſtew them; they being ſtew'd, cut ſmall an Onion or a green Onion; put a Lump of Butter in a Stew-pan, let it be melted upon the Fire, put in it your Onions cut ſmall, and toſs it up; then put in your Beans, which were drain'd in a Cullander, and toſs them up: then put a Duſt of Flour over them, and moiſten them with their own Broth, or elſe with Broth made with Meat, ſeaſon'd with Salt, let them be of a good Taſte, they being ready to be ſerv'd up; make Sauce with Yolks of Eggs, beat the ſame up with Parſley cut ſmall, and

a Dash of Vinegar; and serve up hot for Entremets.

French Beans with Gravy.

YOUR *French* Beans being pick'd and cut in Slices, put them in boiling Water with a Lump of Butter and Salt; being boil'd, cut small a green Onion or another, and put a Stew-pan with a Lump of Butter over the Fire; then put in your Onion cut small, and toss it up; put in your Beans, and toss them up likewise; then moisten them with Broth, and put in it a Bunch of Sweet Herbs, and some of their Broth, if you will, and let them stew; let them have a good Taste, and being ready to be dish'd up, thicken them with Cullis, and strow in it a little Parsley cut small, and in serving them up a Dash of Vinegar, and serve them up hot for Entremets.

Forc'd Cucumbers.

TAKE your Cucumbers, pare them well, take out the Seeds without cutting them; they must not be of the larger sort: you must make forc'd meat with the Flesh of all sorts of Fowls, and if you will with a Piece of Veal, all together well minced with Bacon blanch'd, and a little White Sewet, Ham boil'd and cut small, Champignons, Truffles, and all sorts of Sweet Herbs, all this cut small and season'd: then put the Forc'd Meat into your Cucumbers, which are to be a little blanch'd, and put them a Stewing in good Gravy,

Gravy, or Braiſe of Veal, let them be not too much done. Having taken them out, they are cut in two, and cool'd; and they make a Paſte as if it were for Fritures made with Apples, the Paſte to be made of fine Flour and Water, a little Salt, and a very little melted Butter with an Egg, all well beaten up together; then make ſmall Skewers, the Bigneſs of a Quill, and ſtick them croſs thro' your Cucumbers, ſo that the Ends be all on one and the ſame Side, ſo that you may ſtick them into a Piece of Beef. You put them a ſoaking in this Paſte; and having ſome Hog's Lard hot and ready, you let them take a good Colour; your piece of Beef being dreſſed with a minc'd Sauce made of Ham, put your Marinade over it. You ſtick in it your Forc'd Cucumbers. If you have any Forc'd Meat remaining, you muſt roll it with your Hand roll'd in Flour, and make of it Balls the Bigneſs of an Egg, which you put a ſtewing at the ſame Time with your Cucumbers, and very gently, ſo that the Forc'd Meat may ſtick. They muſt be fry'd in the ſame Manner.

Forc'd Cucumbers en Maigre.

TAKE your middling ſort of Cucumbers, pare them, and take clean out their Seeds on one of the Ends; then make Forc'd Meat with Carps-Fleſh, Eels-Fleſh, Champignions and Truffles; mince all together well, and ſeaſon it with Pepper, Salt, Cloves, all ſorts

ſorts of Sweet Herbs, good Butter, and the Bigneſs of an Egg of Crums of Bread ſoak'd in Cream, with the Yolks of two Eggs all pounded together; force therewith your Cucumbers, and let them ſtew over a ſlow Fire in a Stew-pan, with Fiſh-Broth and thin Peaſe-Soop. Being done as it ſhould be, diſh them up, and cut them at Length in two; and ſerve it up with a ſmall Ragoût, made with Champignons and Melts. You will ſee the Way of making the Ragoût in the Chapter of Ragoûts.

Cucumbers (à la Matelotte.)

THEY are forc'd the ſame as thoſe above, and they let them be dreſſed with good Gravy. Being done, skim well off the Fat, and let there not be too much Sauce; thicken them with ſome good Cullis, and before you ſerve them up, put in it a Daſh of Vinegar, and ſerve them up hot; all muſt be of a good Brown.

They ſerve up likewiſe forc'd Cucumbers with a Ragoût, and with a White Sauce.

To preſerve Cucumbers.

YOU muſt take your Cucumbers not too ripe, and that are of a good Quality. Place them neatly in a Tub with Salt, and half Water and half Vinegar, ſo that they may ſoak well. They muſt be well cover'd, and not be touch'd during a whole Month. When Cucumbers are out of Seaſon, they

may

may uſe theſe, having well pared and ſoak'd them; and if it is to garniſh a Soop with them, they muſt be blanch'd, and when they are to be in Slices ſerv'd either with Fiſh or Fleſh, they cut them like other Fillets, and they are blanch'd in the ſame manner as when they are freſh. They may be of great Help during the whole Winter, and in Lent. When they have a Mind to make a Sallet of them, they eat them with Pepper and Salt. They call them pickled Cucumbers, to which Purpoſe they take the ſmalleſt at the latter Seaſon of the Year; they are pickled with Bunches of Purſlain, and particularly with *Paſſe Pierres*, which ſerve as a Garniſhing for theſe ſorts of Sallets. They may alſo be uſed for all Entries inſtead of Cucumbers.

Forc'd Cabbage for Entry.

TAKE a good round Head of a Cabbage; take off the Stalk, and a little of the Heart, let it be blanch'd in Water; being blanch'd, take it out, and let it drain; then open it dextrouſly, and extend the Leaves, which however muſt hold together: being open'd, put in the Middle of it Forc'd Meat made of Fleſh of Fowls, and ſome Bits of a Leg of Veal, blanch'd Bacon, Beef Sewet, a Bit of boil'd Ham, Truffles and Champignons cut ſmall, Parſley and green Onions, with a Crum of Garlick; all together ſeaſoned with Sweet Herbs, Spices, Crums of Bread boil'd in Milk, two whole Eggs, with two or three Yolks, all together well minced; put this

this Forc'd Meat into the Heart of it; then cover it with ſome Leaves, and put more Forc'd Meat in it; cover it again with Leaves; continue to do the ſame to the laſt, and bind it well together with Pack-thread. Put in the Bottom of your Stew-pan or Kettle, ſome Slices of Bacon and Beef: put in it your Cabbage thus forc'd, ſeaſoned with Salt, Pepper, Onions, Sweet Herbs and Cloves: go on covering it Top and Bottom alike; moiſten it with Broth and cover the Kettle; put it a ſtewing, Fire under and over. Being done, take it out, drain it, diſh it up; put over it Cullis of Ham, and ſerve it up hot for Entry.

They may alſo make a forc'd Cabbage with Fiſh-Fleſh, and other Garnitures, the ſame as it were with a Carp, a Pike, or other Fiſh you would force.

Collyflowers with Gravy, for Entremets.

PICK clean your Collyflowers, and let them be waſhed in Water; that is to ſay, you take a Kettle, which you fill half with Water, a Duſt of Flour, a Bit of Butter, two or three Slices of Bacon, and afterwards ſome Salt. When your Water boils, put in your Collyflowers, let them be boil'd ſomething more than half; then take them out of that Water, and let them be well drain'd: then place them in a Stew-pan, and put in it a thin Cullis made of Veal, and a ſufficient Quantity of Cullis of Ham, ſo that it may ſoak well. Afterwards, you put them over

over again with a ſlow Fire, and let them ſtew very gently; and when you are ready to ſerve up, take a Lump of good Butter, the Bigneſs of one or two Walnuts roll'd in Flour, which you divide into four or five Bits in your Stew-pan, which you keep continually ſtirring upon the Fire; ſee and taſte whether it be of a good Reliſh, and you add to them a ſlight Daſh of Vinegar, and ſerve them up hot.

Theſe Collyflowers likewiſe ſerve to garniſh Soops made with Collyflowers.

They alſo eat Collyflowers like Sallets; but all this is ſo common, that it is not worth while here to ſpeak any farther of it.

CHAP. XIX.

Of Hot ſecond Courſe Diſhes.

Ragoût with Palates of Beef.

TAKE ſome Palates of Beef boil'd, take off the Skin, clean them well, cut them in ſmall Slices, put them in a Stew-pan with ſome melted Bacon, a Bunch of Sweet Herbs and ſome Muſhrooms, put them a little while over the Fire, moiſten them with Gravy, and ſeaſon them with Salt and Pepper, let them ſtew over a ſlow Fire. Being done, take off the Fat of your Ragoût, thicken it with Cullis of Veal and Ham, or Cullis of Partridges. Let your Cullis be palatable and highly reliſhed, diſh it up, ſerve it up hot.

Another

Another Ragoût with Palates of Beef the Italian *Way.*

TAKE Palates of Beef, ordered as thoſe before, cut them in ſmall Slices like Dice, and put them in a Stew-pan with half a Glaſs of Oil, as much of White Wine, a Spoonful of Cullis, and a Bunch of Sweet Herbs. Let it ſtew ſlowly, and when ready taſte it; let it be reliſhing, take off the Fat, diſh it up, and ſerve it hot for a ſecond Courſe.

Other Palates of Beef (in Gratin.)

GET ſome Palates of Beef done as ſaid before, put in the Bottom of your Diſh ſome raſp'd Parmeſan, with a little Cullis: put in it your Palates of Beef, pour ſome Cullis over them, ſtrow over ſome Parmeſan, ſend it to the Oven to get a Colour, and when done, add to it ſome Eſſence, and Juice of Lemon, ſerve it up hot for a ſecond Courſe.

Calves Ears.

GET ſome Calves Ears blanch'd, and cover the Bottom of a Stew-pan with ſome Slices of Bacon; put in the Calves Ears, ſeaſon them with Salt, Pepper, ſome Sprigs of Sweet Baſil, and ſome Slices of Onion and Lemon, cover the whole with Slices of Bacon. Then take the White either of a fat Pullet, a Chicken, or other Fowl, with a little Beef Suet, a Bit of Bacon blanch'd, and

and a blanch'd Calf's Udder: mince all, and ſeaſon it with Salt, Pepper, Sweet Herbs, fine Spices, Parſley, ſhred Chibbols, Muſhrooms, a Bit of the Crum of a Loaf dipp'd in ſome Milk, and two or three Yolks of Eggs. All being well minced, put it in a Diſh, and the Calves Ears being done, take them out and drain them, then ſtuff them between the two Skins, and being ſtuffed, dip them in ſome beaten Egg, ſtrow them with Crums of Bread and fry them. Being fry'd, lay them in a ſmall Diſh, garniſh it with fry'd Parſley, and ſerve them up hot for a ſecond Courſe.

At another Time you may ſtuff the Calves Ears in the Inſide, and roll them up, doing the reſt as ſaid before.

Anchovies (in Canapé.)

TAKE ſome Anchovies, waſh them, ſlit them in two and bone them. Then cut ſome ſmall Slices of Bread, the Breadth of a Thumb, and the Length of a Finger; fry as many as you pleaſe. Put in the Bottom of a Diſh ſome raſp'd Parmeſan, put over it the fry'd Bread, moiſten each Slice with a little Cullis. Strow over again Parmeſan, place on your Anchovies, and moiſten them with Cullis. Make another Laying of fry'd Bread, place them acroſs, ſo that the Middle of each Slice of it, be oppoſite to the Ends of the Slices of Bread plac'd before. The Diſh being thus filled, put it in the Oven, or under

a Cover, with Fire under and over, to get a Colour; being ready, ſerve it up hot for a ſecond Courſe.

Anchovies (in Allumette.)

YOUR Anchovies being order'd as thoſe before, dip them in white Wine; make a Paſte after the following Manner. Take a ſufficient Quantity of fine Flower, and mix it with Wine or Beer: put ſome Hog's Lard over a brisk Fire, dip your Anchovies in the Paſte, put them one after another in your Hog's Lard, take Care they don't ſtick together. Being pretty well colour'd, take them out and drain them: then fry ſome Parſley, diſh up your Anchovies, garniſh them with the fry'd Parſley, and ſerve them up immediately.

At another Time you may dip your Anchovies in beaten Eggs; ſtrow them with Crums of Bread, and fry them in Hog's Lard as before.

Amourettes.

GET a ſufficient Quantity of Pith, cut it in Pieces about ſix Inches long, put it in a Stew pan with Onions cut in thin Slices, ſome Sprigs of Parſley, and a little Sweet Baſil, ſeaſon it with Salt and Pepper, and either the Juice of a Couple of Lemons, or ſome Vinegar, and a Glaſs of Water. Let your Pith be in this Pickle two Hours: then take them out, drain them, dip them in Flour and

and fry them, ſo as to make them crackling and ſpungy. Being fry'd, diſh them up, ſerve them up hot for a dainty Diſh.

At another Time you may dip your Pith in Paſte.

Toaſts with Ham.

CUT ſome Ham in Slices, neither too thick nor too thin, and both Ends of them ſharp pointed: place them in a Stew-Pan, with a little melted Bacon. Cover the Pan, and let your Ham ſoak ſlowly over a Stove. One Side of your Ham being coloured, turn them: when done enough take them out of the Pan, and put in it thin Slices of Bread, like thoſe of Ham. They being fry'd, take them out, and put in half a Spoonful of fine Flour, moiſten it with a little Gravy or Broth, a little of your ordinary Cullis, and ſeaſon it with ſome Muſhrooms, whole Chibbols, a Clove of Garlick, a Glaſs of Champaign, and Slices of Lemon. Let it ſtew, skim off the Fat, and ſtrain it thro' a Silk Sieve. Then put it again into a Stew-pan, with your fry'd Slices of Ham, and keep it warm. Being ready to ſerve, put your fry'd Slices of Bread in the Bottom of your Diſh, place a Slice of fry'd Ham over each Slice of Bread, and pour your Sauce over it, ſerve it up hot for a dainty Diſh.

Slices of Ham dreſs'd another Way.

ORDER ſome Slices of Ham like thoſe before, cut a Fillet of Veal in pretty thin Slices, but ſomething larger than thoſe of Ham, beat them flat, then ſpread them over the Dreſſer, and ſeaſon them with Parſley, ſhred Chibbols, Muſhrooms, and Truffles, if you have any, ſhred Sweet Herbs, a little Shallot, and a little pounded Pepper. Then dip your Slices of Ham in beaten Eggs, lay them over your Slices of Veal, make another laying of Veal to cover your Slices of Ham. Then cover the Bottom of a Stew-pan with Slices of Bacon, and place over them your Slices of Ham, cover them with ſome other Slices of Bacon and Bay-Leaves, moiſten it with a Glaſs of Champaign. Cover your Pan, and let ſtew ſlowly with Fire both under and over. Your Slices of Ham being ready, diſh them up. take out the Bacon, skim off the Fat, put in the Juice of a Lemon, with a little Cullis and Gravy, and let it ſtew. When done, ſtrain it thro' a Silk Strainer, and pour it over your Ham, ſerve it up hot for a dainty Diſh.

Toaſts with Veal Kidneys.

TAKE the Kidney and its Fat out of a Loin of Veal roaſted, mince it, and put in a Mortar: make a Paſte as followeth, *viz.* Put over the Fire in a Stew-pan, Butter the Bigneſs of a Wall-nut, with

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a proportionable Quantity of Water and fine Flour, and ſtir it till your Paſte ſticks no more; put this Paſte in the Mortar with the minc'd Kidney, and add a little Parſley, ſhred Chibbol, the Yolks and Whites of ſix Eggs, ſeaſon it with Salt, and pound it. Being pounded, put in ſome preſerv'd Lemon-Peel. Get ſmall Slices of Bread, either long, ſquar'd, or in the Shape of Hearts; cover them with your Ingredients, and put them in a Baking-pan or a Diſh, to be bak'd in the Oven, or dreſs'd under a Cover with Fire under and over. Being pretty well colour'd, ſtrow them with Sugar, and glaze them with a red hot Fire-Shovel, diſh them up, ſerve them up hot for a dainty Diſh.

Toaſts with Veal Kidneys another Way.

TAKE a Kidney like that before, mince and pound it the ſame; ſeaſon it with Salt, ſhred Parſley, preſerv'd Lemon-Peel, and ſix Yolks of Eggs; with the Whites beaten up to Snow. Your minc'd Kidney being pounded, take it out of the Mortar, mix it with your beaten Whites of Eggs, lay it over Slices of Bread, dreſs them as before. Being done, ſtrow Sugar over them, and do them again either in the Oven, or under a Cover with Fire under and over, glaze them with a red hot Fire-Shovel, diſh them up, and ſerve them up for a dainty Diſh.

Other Toaſts with Veal Kidneys.

MINCE, pound and ſeaſon your Kidney and the Fat after the ſame Manner as before; Then put it over ſome Slices of Bread; fry them in Hog's Lard. Being fry'd, drain them, ſtrow them with Sugar, and glaze them with a red hot Fire-Shovel. Serve them up hot for a dainty Diſh.

Ragoût of Sweet-Breads of Veal.

WASH your Sweet-Breads well, and blanch them in boiling Water: then put them in freſh Water, take them out, wipe them dry. Put them in a Stew-pan, with ſome melted Bacon and a Bunch of Sweet Herbs, ſeaſon them with Salt, Pepper, ſome Muſhrooms and Truffles cut in Slices: put them over a Stove, flour them, moiſten them with Gravy or Broth, let it ſtew over a ſlow Fire. Being done, take off the Fat, thicken your Ragoût with a Cullis. Taſte it, let it be reliſhing, diſh it up, ſerve it up hot for a dainty Diſh.

Sweet-Breads of Veal (à la Dauphine.)

TAKE the largeſt Sweet-Breads you can get, order them like thoſe before; open them and ſlit them round, and fill them with Stuffing made with Chickens. To make this Stuffing, ſee the Chapter of Stuffings. Put in a Stew-pan, Slices of Bacon and Veal, ſeaſoned with Salt, Pepper, Sweet Herbs, fine

fine Spices, whole Chibbols, and an Onion cut in Slices. Then put in the Sweet Breads, ſeaſon, and cover them with Slices of Veal and Bacon. Cover the Stew-pan, ſtew them with Fire under and over. The Sweet Breads being done, take them out, take out the Slices of Bacon, put in a Ladleful of good Broth, let it ſtew, ſtrain the Broth thro' a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan till it turns to a Jelly, put in the Sweet-Breads to glaze, being glazed, put an Eſſence in your Diſh with your Sweet-Breads over it.

Stuffed Sweet-Breads (à la Dauphine) with a Ragoût of Craw-fiſh.

YOUR Sweet-Breads being ſtuffed, and done in the Braiſe as thoſe before, take them out of their Braiſe, drain them and keep them warm Let their Liquor turn to a Jelly, and glaze as before; put a Ragoût of Craw-fiſh under them. The way of making which ſee in the Chapter of Ragoûts of Craw-fiſh.

Sweet-Breads (*à la Dauphine*) may likewiſe be ſerv'd up with a Ragoût of Oyſters. The Way of making which ſee in the Chapter of Oyſters.

Sweet-Breads (en Fricandoes.)

TAKE ſome large Sweet-Breads, dip them in Water, blanch them, put them in freſh Water, part them, and lard them with middling Bacon. Being larded, put them

in a Stew-pan, the larded ſide upwards, with a Ladle full of Broth, and ſome Bits of Veal and Slices of Ham. Let it ſtew; the Sweet-Breads being done, take them out, and ſtrain their Liquor through a Silk Sieve. Put this Liquor on again, let it ſtew to a Jelly. Then put in again your Sweet-Breads, and cover the Pan, put it over hot Aſhes to glaze the Sweet-Breads gently. Being ready, diſh them up, moiſtening thoſe that ſtick to the Bottom with a little Broth and Cullis, to make them come off. Let the Cullis be reliſhing, ſtrain it through a Sieve, and ſerve it up for a dainty Diſh.

Roaſted Sweet-Breads.

YOUR Sweet-Breads being larded with middling Bacon, put them on Skewers, and tie them to the Spit. Being roaſted, diſh them up, either over ſome Eſſence of Ham or over ſome Gravy, ſerve them up hot for a dainty Diſh, with the Juice of an Orange.

Sweet-Breads dreſs'd with Sweet Herbs.

COVER the Bottom of a Stew-pan with Slices of Bacon and Veal, ſeaſon'd with Salt, Pepper, Sweet Herbs, a little fine Spices, an Onion cut in Slices, and ſome whole Chibbols. Your Sweet-Breads being blanch'd, part them; place them in the Pan, and ſeaſon them top and bottom alike, and cover them with Slices of Veal and Bacon. Cover your

your Stew-pan, ſtew your Sweet-Breads with Fire over and under. Being ſtew'd, take them out, and lay them in a Diſh or in a Baking Pan : ſtrow them with Crums of Bread, let them get a Colour. Take ſome green Truffles, peel and mince them very ſmall, put them in a Stew-pan with ſome Cullis and a little Eſſence of Ham, let it ſtew over a ſlow Fire. Let the Cullis be palatable and highly reliſh'd. Your Sweet-Breads having got a Colour, take them out and drain them, diſh them up with the Cullis, ſerve them hot for a dainty Diſh.

If you have no Truffles make uſe of Eſſence of Ham, with the Juice of an Orange or of a Lemon, put your Sweet-Breads over it, ſerve them up hot for a dainty Diſh.

Another ſort of Sweet-Breads ſtuffed with Sweet Herbs.

YOUR Sweet-Breads being blanch'd, ſlit them round, ſtuff them after the ſame manner as ſaid before. Take as many Pieces of Paper as you have Sweet-Breads, and put over each Paper a Slice of Bacon and a ſmall Slice of Ham ; ſeaſon them with Salt, Pepper, Sweet Herbs, a little fine Spice, and ſome Chibbols : put a Sweet-Bread over each of them, ſeaſon top and bottom alike, and cover each of them with a thin Slice of Veal and a Slice of Bacon. Then you'll wrap them up in their Paper tied with Packthread, and dip them in thin Paſte, place them over hot

Cinders,

Cinders, cover them with the ſame Cinders, now and then put on freſh Cinders during two Hours. Your Sweet-Breads being done, take the Paper off, diſh them up with a Ragoût of Ham over them, ſerve them up hot for a dainty Diſh.

If you will not make uſe of a Ragoût of Ham with your Sweet-Breads, put an Eſſence of Ham over them. They may likewiſe be done in a Baking-Pan in the Oven.

Sweet-Breads marinated.

TAKE ſome Sweet-Breads, let them ſoak in freſh Water; blanch them, then cut them in long Pieces, put them in a Stew-pan with Salt, Pepper, Sweet Baſil, an Onion cut in Slices, either ſome Vinegar or Juice of a Lemon, a Bit of Butter and ſome Broth. Put them over the Fire, to get a Reliſh. Being marinated enough take them out, and dip them in a Couple of Eggs well beaten: ſtrow them with Crums of Bread, and fry them in Hog's Lard. When fry'd, diſh them up, garniſh your Diſh with fry'd Parſley, and ſerve them up for a dainty Diſh.

At another time inſtead of Crums of Bread you may uſe fine Flour.

A Ragoût of Fat Livers.

GET ſome Fat Livers, take off the Gall, blanch them, and put them in ſome freſh Water. Put in a Stew-pan ſome Muſhrooms with a Bunch of Sweet Herbs, and Truffles

Truffles cut in Slices; moiſten it with Gravy, and let it ſtew over a ſlow Fire. Being half dreſs'd put in the Livers, but let them be not too much done. When ready take off the Fat from your Ragoût, thicken it with a Cullis or Eſſence. Let it be palatable, and highly reliſh'd; diſh up your Livers with their Sauce and all the reſt over them, ſerve them up hot for a dainty Diſh.

Another Ragoût of Fat Livers.

GET good fat Livers, take off the Gall, and blanch them. Mince the ſmall Livers of them with Muſhrooms, Truffles, Parſley, Chibbol, a little Bacon, and ſome dreſs'd Ham, ſeaſon it with Salt, Pepper, Sweet Herbs, and fine Spices. Put your ſtuffing in a Diſh, put your Livers over it, being ſeaſon'd with Salt and Pepper. Cover it with Slices of Bacon, and let it be bak'd. Being done, take out the Slices of Bacon and Skim off the Fat, and put over the Livers the Juice of a Lemon with ſome Cullis, and ſerve them up for a dainty Diſh.

At another time you may ſtrow over them raſp'd Parmeſan, and then they are call'd *Livers (in Gratin) with Parmeſan.*

You may likewiſe put them in a Paper Caſe, after having put in a little Stuffing as ſaid before: Then place the Livers over the Stuffing, and cover them with Slices of Bacon. Being done, take out the Bacon, put the Juice

Juice of a Lemon over them, ſerve them up for a dainty Diſh.

Fat Livers in Cawls.

GET ſome fat Livers, take off the Gall, blanch them, put them in freſh Water, then drain them. Blanch alſo Livers of Fowls, mince the ſame with a little Parſley, Chibbol, Muſhrooms, ſcrap'd Bacon, and the White of ſome Fowls; ſeaſon it with Salt, Pepper, Sweet Herbs, fine Spices, ſome few Roccamboles, and the Yolks and Whites of a couple of Eggs. Take a Calf's Cawl, cut in Pieces the Breadth of a Hand Put in each of them a little of this Stuffing and then a Bit of the Fat Livers; cover it with ſome of the ſame Stuffing, next turn them upſide down. Cover the Bottom of a Baking-Pan with Slices of Bacon, place over them the Livers in Cawls, pour ſome melted Butter over them with Crums of Bread. Bake the Livers, or do them under a Cover with Fire under and over; Let them be pretty well colour'd, diſh them up with ſome thick Gravy and the Juice of an Orange, ſerve them up hot for a dainty Diſh.

Another ſort of Livers in Cawls.

CLEANSE and blanch ſome Livers as before, get alſo ſome Sweet Breads cut in long Pieces, and ſome Muſhrooms, put it in a Stew-pan, with ſome boil'd Ham cut in ſmall Dice, moiſten it with Gravy and Cullis.

Next

Next cut each Liver in two or three Pieces, and put them in the Stew-pan. Let it ſtew ſlowly, and be reliſhing: don't make too much Sauce, and put in the Juice of a Lemon. Take the Stew pan off, put eight Yolks of Eggs, beat up the Whites to Snow. Then take a ſmall Stew-pan, cover the Bottom with thin Slices of Bacon, put over them a Calf's Cawl. Mix the White of your Eggs with the Livers, wrap all together up in the Cawl, put over it ſome Slices of Bacon; and do it in the Oven, or with Fire under and over. Being done, turn the Pan upſide down, take off the Fat, diſh up theſe Livers with a little Eſſence of Ham over them, ſerve them up hot for a dainty Diſh.

Ducks Tongues.

GET as many Ducks or Geeſe Tongues as you can: Fifty Tongues will fill up a ſmall Diſh. Blanch them, put them in a Stew pan over ſome Slices of Bacon, with Onions cut in Slices, and ſome Sprigs of Sweet Baſil: Seaſon it with Salt, Pepper, and ſome Slices of Lemon. Cover it again with a large Band of Bacon, moiſten it with a Spoonful of Broth, let it ſtew together. The Tongues being done, drain them, and put them in ſome Eſſence of Ham, or an Italian Sauce, put them for a Minute over the Fire to take a Reliſh. Being ready to ſerve, let your Tongues be reliſhing, add the Juice

of

of a Lemon, ſerve them up hot for a dainty Diſh.

At another time you may garniſh them with Muſhrooms, Truffles, Cocks Kidneys and Cocks Combs,

The manner of dreſſing Cocks Combs.

BLANCH ſome Cocks Combs, and pick them: Let them be done in a white Sauce made with Water, Salt, a Bit of Butter dip'd in Flour, ſome Slices of Bacon, ſome Cloves and Slices of Lemon. Being done, uſe them with all ſorts of Ragoûts made with Cocks Combs.

Ragoût with Cocks Combs for a dainty Diſh.

TAKE ſome Muſhrooms, cut them in Bits. Put them in a Stew-pan with a Bunch of Sweet Herbs, and ſome Truffles cut in Slices, if you have any. Then moiſten it with Gravy and Cullis, and let it ſtew ſlowly. Next put in ſome Cocks Combs, and the Juice of a Lemon, and take out the Bunch. Let your Ragoût be reliſhing, diſh it up, ſerve it up hot for a ſmall dainty Diſh.

A Ragoût with Cocks Combs with a white Sauce, for a dainty Diſh.

PUT in a Stew-pan a Bit of Butter and a Bunch of Sweet Herbs, with ſome Muſhrooms cut in Bits, and Truffles if you have any; toſs it up, put in about half a Spoon-

ful

ful of fine Flour, moiſten it with a little Broth, ſeaſon it with Salt and Pepper, and let it ſtew over a ſlow Fire. Now put in your Cocks Combs, and thicken your Ragoût with Yolks of Eggs and Cream, mix'd with a little Nutmeg; let your Ragoût be palatable, and ſerve it up hot for a dainty Diſh, or for what you think fit.

Another dainty Diſh with Cocks Combs.

TAKE a Bit of blanch'd Bacon, a Calf's Udder, and the White of ſome Fowls and Partridges. Mince all together, ſeaſon it with Salt, Pepper, Sweet Herbs, fine Spices, ſhred Muſhrooms, and the Yolk of an Egg, and mince it again. Then take ſome large Cocks Combs half boil'd, open them, and fill them with this minc'd meat. Put in the Bottom of a Stew-pan, ſome Slices of Bacon and Veal; place over them your ſtuffed Cocks Combs, with ſome Slices of Lemon, and a Sprig of Sweet Baſil, cover it with Slices of Bacon, and moiſten it with a Spoonful of Broth. Let it ſtew ſlowly, and your Cocks Combs being done enough, take them out to drain. Put a little Cullis in the Bottom of your Diſh, put in the Cocks Combs, make them ſtand up right as they are upon the Head, put them over a Stove till they ſtick to the Bottom of the Diſh. Being ready put ſome Eſſence over them, ſerve them up hot for a dainty Diſh.

A Ragoût made with Cocks Combs, Cocks Kidneys, and Fat Livers, &c. call'd a mixt Ragoût.

PUT in a Stew-pan a Bit of Butter, a Bunch of Sweet Herbs, ſome Muſhrooms, and Truffles; put it for a Minute or two over the Fire, flour it a little, moiſten it with half a Spoonful of Broth, ſeaſon it with Salt and Pepper. Let it boil a little, then put ſome Cocks Combs, Cocks Kidneys, fat Livers, and Sweet-Breads; let your Ragoût be palatable, thicken it with Eggs, ſerve it up hot for a dainty Diſh.

If you'll make this Ragoût brown, inſtead of moiſtening it with Broth, moiſten it with Gravy, and thicken it with your Cullis.

(A Panache) or Hogs Ears.

HOGS Ears call'd (Panache) may be uſed ſeveral ways for dainty Diſhes, after they are well done and well ſeaſoned.

A Ragoût call'd (Menu de Rois.)

CUT ſome Hogs Ears in two, and then in long and thin Slices, put them in a Diſh. Cut likewiſe ſome Onions in long Slices, put in a Stew-pan a Bit of Butter and your Onions, and toſs it up. Then put in the Ears, flour it and moiſten it with Gravy: and let it ſtew ſlowly. Being ready to ſerve, put in a little Cullis and Muſtard, let your Ragoût be palatable, ſerve it up hot for a dainty Diſh.

Hogs Ears (en Gratin.)

TAKE ſome Livers of Fowls, and mince them with Parſley, Chibbols, Muſhrooms, and ſcrap'd Bacon, ſeaſon it with Salt, Pepper, Sweet Herbs and fine Spice. Mix this Stuffing with a little Cullis in your Diſh, put the Hogs Ears in it, with a little Cullis over them, ſtrow over raſp'd Parmeſan, keep them in the Oven till they ſtick to the Bottom of the Diſh. Being pretty well colour'd, take them out of the Oven, pour a little more Cullis over them, and ſerve them up hot for a dainty Diſh.

A Ragoût made with ſmall Eggs and Cocks Kidneys.

BLANCH Cocks Kidneys and ſmall Eggs, then put them in freſh Water, take out the Kidneys, put them in a Stew-pan with ſmall Muſhrooms, Truffles, and a Bunch of Sweet Herbs, ſeaſon it with Salt and Pepper, moiſten it with Gravy, let it ſtew over a ſlow Fire. Being done, take off the Fat, put in the ſmall Eggs, thicken the Sauce with Cullis, add ſome Eſſence of Ham. Your Ragoût being reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

Animelles or Lambs Stones.

TAKE two or three pair of Lambs Stones, and being ready to ſerve, cut them in four or eight Pieces, take off the Skin,

ſtrow ſome fine Salt over them, and then wipe them dry ; flour them without touching them with your Hands, and fry them immediately in very hot Hogs Lard, make them criſp : then diſh them up, and ſerve them up hot for a dainty Diſh.

Lambs Stones after another way.

THEY being order'd thoſe as before fry them directly, but keep in readineſs, a Paſte made thus ; *viz.* Mix a certain Quantity of Flour with Wine or Beer, and add half a Spoonful of Oil, and ſome Salt. The Stones being half fry'd take them out, put them in this Paſte, and immediately in hot Hogs Lard. Being fry'd, diſh them up, and ſerve them up hot with fry'd Parſley. This is the beſt way of dreſſing Lambs Stones.

Lambs Stones the Italian *Way.*

TAKE off the Skin, cut them in Pieces, and put them in a Stew-pan with ſome Slices of Onion, Parſley, Salt, Pepper, Cloves, Vinegar and a little Broth. Let them marinate, then take them out to drain, beat up ſome Eggs, dip the Lambs Stones in them, and ſtrow them with Crums of Bread. Then fry them, ſerve them up hot with fry'd Parſley.

At another Time you may flour them, and fry them the ſame way.

Truffles

Truffles done au court Bouillon.

CLEAN your Truffles well, boil them about half an Hour in a Kettle, with as much Wine as Water; ſeaſon them with Salt and Pepper. Being done, put a folded Napkin in your Diſh, then take your Truffles out of the Kettle, and lay them upon the Napkin, ſerve them up hot.

At another Time you may boil them in ſeaſoned Water only.

And at other Times you may let them marinate during two Hours in a Glaſsful of White Wine, ſeaſon'd with Salt and Pepper. Make a Paſte without Butter, roll it very thin, put in the ſame your Truffles with their Marinade, and wrap them up in the ſaid Paſte, ſo that no Air come to them, then bake them in the Oven about an Hour; or let them be done in hot Cinders.

At another Time your Truffles being marinated after the ſaid Manner, wrap them up one after another in Paper, and dreſs them in hot Cinders. Being done, ſerve them up as before.

The biggeſt Truffles are beſt for this dainty Diſh; but the beſt Way of dreſſing them is in Paſte.

Truffles the Italian *Way.*

GET ſome Truffles either large or ſmall, pare and waſh them, cut them in Slices, put them in a Stew-pan, or in a Silver Diſh, with ſome Oil, more or leſs, according to the Quantity of your Truffles. Let them be a little while upon the Stove, with a Bunch of Parſley, Chibbols and Sweet Herbs. Moiſten them with half a Glaſs of Champaign or other White Wine, ſeaſon them with Salt and pounded Pepper, add a little Eſſence of Ham, and let them ſtew ſlowly, skim well off the Fat. Being ready to ſerve, let them be reliſhing, ſqueeze over them the Juice of an Orange or of a Lemon, put to them ſome ſmall fry'd Cruſts of Bread, then diſh them up, ſerve them up hot for a dainty Diſh.

Truffles the Provenſal Way.

CUT and order ſome Truffles as before, then put them in a Diſh with ſome good Oil, ſeaſon them with Salt, Pepper and ſhred Chibbol. Let them ſtew ſlowly over a Chafing-Diſh. Squeeze in the Juice of one or two Oranges, more or leſs, according to the Quantity of your Truffles. Let your Truffles be palatable, and having put in ſome fry'd Cruſts of Bread, as before, ſerve them up hot for a dainty Diſh.

An-

Another Ragoût of Truffles.

ORDER your Truffles as before, cut them in Slices, put them in a Stew-pan, with ſome Muſhrooms cut in Slices, and a Bunch; ſeaſon it with Salt, and pounded Pepper, and put in a Bit of Butter. Give it a Toſs, moiſten it with a little Gravy of Veal, a little Eſſence, and a Glaſs either of Champaign or other Wine. Being done and reliſhing, ſqueeze in it the Juice of an Orange or Lemon: diſh it up, and ſerve it up hot for a dainty Diſh.

A ſort of Jelly call'd Pot d'Eſpagne.

TAKE a roaſted Partridge, and pound it in a Mortar, with a Handful of ſcalded and peel'd Piſtachoes. Mix with them three or four Yolks of Eggs, more or leſs, according to the Bigneſs of your Diſh, with ſome Gravy of Veal, and a litle Cullis. Take your Partridge and Piſtachoes out of the Mortar, put them with your Eggs, let it be reliſhing: ſtrain it thro' a Sieve. Set on a Stew-pan full of Water, put over it your Diſh, put in your ſtrain'd Ingredients, cover the Diſh with Fire over it. Your Ingredients being turn'd to a Jelly, ſerve it up carefully, leſt your Jelly ſhould break.

A Loaf with Ham.

TAKE a ſmall chipped Loaf, and having made a Hole underneath, take out the Crum; you'll keep the Bit of Cruſt taken off to ſtop the Hole again, fill your Loaf with a Haſh of Partridge; ſtop the Hole, tie it round with Pack-thread to keep on the Bit of Cruſt. Let your Loaf ſoak in Milk about eight Minutes, being done, drain it, and fry it. Keep in readineſs a Ragoût of Ham made thus, *viz.* Take ſome ſmall Slices of Ham, ſoak them in a Stew-pan, after the ſame Manner as if you were to make Gravy with Slices of Veal, and when they ſtick to the Bottom of the Pan, put in a little Butter, with half a Spoonful of fine Flour, ſtirring it well together during a Minute; moiſten it with ſome Gravy of Veal, thicken it with Cullis. Let your Ragoût be highly reliſhed, put your Loaf in its Diſh, with the Ragoût of Ham over it.

Small Loaves call'd Grenadins en Pot d'Eſpagne.

POUND either ſome Partridges, Woodcocks, Pheaſants, Rabbits or Hares. Being pounded, add ſome Cullis and Gravy, and put it over the Fire in a Stew-pan, to give it a Reliſh. Let it be palatable, and if you'll fill ſix ſmall Loaves with this minc'd Meat, put to it eight Eggs, both Yolks and Whites; ſtrain theſe Ingredients together thro' a Sieve. Being ſtrained, butter your ſmall Loaves, fill

fill them up half, let them be bak'd. Being ready, lay them in their Diſh, with a little Eſſence of Ham over them, ſerve them up hot for a dainty Diſh.

If you have a mind to ſerve this Compoſition in a Diſh without Loaves, leave out the Whites of the Eggs.

A Loaf with Muſhrooms.

TAKE a Loaf, make a Hole in the Bottom, keep the Bit taken off, take out all its Crum, fill it up with a Haſh of Partridge; ſtop the Hole with the reſerv'd Bit of Cruſt, and tie the Loaf round with Pack-thread, dip it in Milk, and fry it in Hogs Lard, till it has got a good Colour. Take a Handful of Muſhrooms, ſtew them in a Stew-pan with ſome Eſſence of Ham. Being done, thicken the Sauce (of which make but little) with ſome Eſſence of Ham. Then put your Loaf in, let it ſoak about a Minute: then put it in its Diſh, and your Ragoût being reliſhing put it over it, ſerve it up hot for a dainty Diſh.

Cruſts with Muſhrooms are prepared as followeth.

Take a chipped Loaf, the Cruſt of which cut in ſeveral Bits, of the Largeneſs of the little Loaf. Rub them with freſh Butter, and let them be colour'd before the Fire. Then put them handſomely in a Diſh, throwing the preceeding Ragoût over them; after which you'll ſerve them hot for a dainty Diſh.

Another Loaf with Mushrooms.

YOUR Loaf being filled up as before, fry it; then fry a little in a Stew-pan with Butter, two or three Handfuls of small Mushrooms well pared, moisten them with Veal Gravy, and season them with Salt, Pepper, and a Bunch of Sweet Herbs. Let them stew; being done, take off the Fat, thicken them with some Cullis. Then soak your Loaf in it about a Minute, take it out, put it in its Dish, with your Ragoût over it, which you'll serve hot for a dainty Dish.

Crusts with this Ragoût are dress'd like those before.

A Loaf with Truffles.

YOUR Loaf being stuffed and fried as before, pare and wash some Truffles, cut them in Slices, put them in a Stew-pan; moisten them with Veal Gravy, let them stew over a slow Fire. When done, thicken the Sauce with Cullis, seasoned with Salt and Pepper, doing the rest as said before.

Crusts with Truffles are dressed after the same Manner as those with Mushrooms.

A Loaf with Morilles.

YOUR Loaf being filled and fry'd as said before, cut your Morilles in two or in four; wash them well in several Waters, then fry them with a Bunch of Sweet Herbs in some Butter. Season them with Salt and Pepper,

Pepper, moiſten them with Gravy, let them ſtew over a ſlow Fire. Being done, take off the Fat, thicken the Sauce with ſome Cullis. Then let your Loaf ſoak in this Ragoût a little, then diſh it up, placing your Morilles round it, with your Sauce over it, ſerve it up hot for a dainty Diſh.

Cruſts with Morilles are prepar'd as thoſe with Muſhrooms.

A Loaf with Tops of Aſparagus.

CUT as many Tops of Aſparagus as will make up a Diſh, and a ſmall Loaf, blanch them in boiling Water, take them out to drain; then fry them a little, with a Bunch of Sweet Herbs in freſh Butter, ſeaſon them with Salt and Pepper, put in a Duſt of fine Flour, fry it with the reſt, moiſten them with Veal Gravy. The Tops of Aſparagus being done, mix a couple of Yolks of Eggs with ſome Cream, and having thickened them with this Mixture, ſugar it a little: let your Ragoût be reliſhing, and make but little Sauce. Then fill up a Loaf with ſome of this Ragoût, ſoak it up with Juice and Cullis. Your Loaf being ſoak'd, diſh it up with the reſt of your Ragoût over it, ſerve it up hot for a dainty Diſh.

A Loaf with Peaſe is to be dreſs'd after the ſame Manner.

Tourifas, or a Toaſt with Bacon.

TAKE ſome middling Bacon, cut it in ſmall Dice, let it be half boil'd in Water, take it out to drain, then put in a Stewpan ſome melted Bacon or Butter, with a Handful of Ham cut in ſmall Dice, let it ſoak over a Stove. Add thereto ſome Muſhrooms, likewiſe cut in ſmall Dice, ſome Truffles, if you have any, with ſhred Parſley and Chibbols, flour it, moiſten it with Gravy: Then put your ſmall Dice of middling Bacon in, and let it ſtew ſlowly. Let your Sauce be pretty thick and reliſhing, and when taken off from the Fire, put in the Juice of a Lemon, and let it cool. Make ſome Toaſts two Inches broad, and four long, cover theſe Toaſts with your Ingredients, dip them in beaten Eggs, ſtrew them with Crums of Bread, then fry them in Hogs Lard to a good Colour. Being fry'd, diſh them up, ſerve them up hot for a dainty diſh.

A Ragoût with ſoft Roes.

TAKE ſome ſoft Roes of Carps, blanch them in warm Water. Put in a Stewpan ſome melted Bacon or Butter, ſome Muſhrooms, Truffles cut in Slices, and a Bunch of Sweet Herbs, fry it a little, ſeaſon it with Salt and Pepper, moiſten it with Gravy, let it ſtew over a ſlow Fire; when ſtewed, take off the Fat, thickening the Sauce with ſome Cullis. Put in your ſoft Roes of Carps, and let

let your Ragoût be relishing: dish it up, and serve it up hot for a dainty Dish.

This Ragoût is used for first Courses, with soft Roes of Carps. To make the Gravy, see the Chapter of Cullis.

Sturgeon a la Saint Menehoult.

YOUR Sturgeon being cut in thick Slices, let it stew slowly in Milk and White Wine, a Bay-leaf, a little Bacon, the whole well season'd. Your Slices being stew'd strow them with Crums of Bread, and broil them, serve them up with a Remoulade.

You may likewise dip your Slices of Sturgeon into the White of Eggs to fry, serving them up on a clean Napkin without Sauce.

Larded Sturgeon in Fricandos.

TAKE a Piece of Sturgeon, lard it with middling Bacon, put it in a Stew-pan over the Fire, with a Bottle of White Wine, season it with Salt, Chibbol, some Sprigs of Parsley, Sweet Herbs, a Bay-leaf and some Slices of Onions. When your Wine boils, put in your Sturgeon, and let it be half done; then take it out and drain it. Put in another Stew-pan some Bits of Veal, some Slices of Ham, and an Onion cut in four, moisten the whole with Broth. It being almost done, put in your Sturgeon which must be before boil'd a little, and taken out to drain, after which you strain off into a Stew-pan the Liquor it was boil'd in, with your Veal and Ham;

Ham ; having taken off the Fat, put it on again, and when turn'd to a Jelly, put in your Sturgeon, let it glaze on hot Cinders, dish up your Sturgeon, put a little Cullis and Gravy in your Stew-pan, stir your Jelly to loosen it : then put the whole with the Juice of a Lemon under your Sturgeon, and serve it up hot for first Course.

Roasted Sturgeon.

TAKE a Piece of Sturgeon and lard it through and through with Slices of Eel and Anchovies, season it with Salt, Pepper, Spice, Sweet Herbs, Chibbol and Parsley. Spit your Sturgeon and besprinkle it with a Bottle of Wine, some Butter, Salt and Pepper mixt together. Being done, serve it up hot for first Course with a thick Poiverade.

Sturgeon with Sweet Herbs.

TAKE a Piece of Sturgeon, the Thickness of a Thumb, put it in a Stew-pan with a Bit of Butter, Salt, Pepper, Sweet Herbs, Parsley, and Chibbol cut small; stew it slowly. Your Sturgeon being done take it out, strow it with Crums of Bread, and broil it. Being broil'd and pretty well colour'd, serve it up hot for first Course with a Remoulade.

Sturgeon after the Dutch *way.*

TAKE a Sturgeon, cut off the large Scales, gut it and wash it well: put some Water on the Fire; which when boiling season it with Salt, and Vinegar, before putting in your Sturgeon; which when done enough, take it out to drain. Dish it up over a Napkin, to be serv'd as a Dish of Roast, with a Sauce in a Saucer. Put in a Stew-pan a Bit of Butter, a Dust of Flour, a little Water or Gravy, some Salt, Pepper, and some Anchovies cut small; thicken your Sauce, and put it in a Saucer.

You may likewise serve up your Sturgeon for first Course in a Dish without a Napkin, putting over it the same Sauce, with Shrimps.

Stew'd Sturgeon after the French *Way*

TAKE a Sturgeon, gut it, and wash it handsomly, put a Lump of Butter in the Belly, wrap it up in a Napkin, and put it in your Fish-Kettle, pouring over it half a Bottle of boiling Vinegar: put in it three Bottles of Wine and some boiling Water, season the whole with Salt, Pepper, Sweet Herbs, Parsley, and Chibbol, and let it stew slowly. Let it be relishing and salt enough, and when ready take it out to drain, and dish it up over a Napkin, to serve for a Dish of Roast.

CHAP.

CHAP. XXI.

Of dainty Dishes of Mushrooms and Morilles.

Ragoût of Mushrooms.

CUT your Mushrooms in Slices, and toss them up with Bacon, or Butter, in a Stew-pan, season'd with Salt and Pepper, moisten them with good Fish Broth or Gravy, thicken it with a Cullis, and serve it up.

Mushrooms with Cream and other ways.

CUT your Mushrooms into Bits, and toss them up over a brisk Fire, in Butter season'd with Salt, Pepper, and a Bunch; strow them with a Dust of Flour, and moisten them with a little Broth or Water: when they are done, thicken them with two or three Yolks of Eggs, mixt with Cream and season'd with Nutmeg. Keep it stirring lest it may curdle, put in it the Juice of a Lemon, and serve it up hot.

Forc'd Mushrooms.

TAKE whole Mushrooms, pick them, and take off the Stalks, then make forc'd Meat with some White of Chicken, or with Veal, Beef Marrow, Bacon, some Crums of Bread boil'd in Cream, with two Yolks of Eggs season'd with Salt, Pepper, and Nutmeg;

meg; then force your Mushrooms with it, put them into a Baking-pan and send them to the Oven; being done, dish them up, serve them up with Essence of Ham or thick Gravy under them. You may force them with minc'd Fish, well season'd, dress them the same way, and serve it up hot with Gravy of Mushrooms under them.

The way of preserving Mushrooms.

PICK your Mushrooms, and wash them well, then toss them in Butter: season them with all Spice, put them into a Pot, with a little Brine and Vinegar, and a pretty deal of Butter over them; cover them well. Before you make use of them, unsalt them; they may serve with any thing. You may also dry them and pound them. To preserve them dry and whole, put them to dry in the Oven like Artichoke Bottoms after they have been blanch'd in Water, keep them in a dry Place, and before you make use of them, put them to soak in lukewarm Water.

How to pickle Mushrooms to preserve them.

PEEL your Mushrooms, and put them to soak in fresh Water, warm other Water in a Kettle, with a Bunch of Fennel, Bay-Leaves, Marjoram, and green Onions; let them have a Boil, then take them out and drain them upon a Hurdle: when they are cold put them in a Pot, with Cloves, Pepper, Onions, Salt, Bay-leaves and good Vinegar: and cover your Pot well.

Purslane

Purſlane, *French* Beans, *&c.* are done the ſame way.

Another way to preſerve Muſhrooms.

BEING well pick'd, you put them into boiling Water, let them have a Boil, then take them out and let them cool, and drain upon a Hurdle; then put them into an earthen Pot, ſeaſon'd with ſmall Onions, Bay-leaves, Sweet Baſil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon; then make a Brine with Water and Salt, and let it ſettle a couple of Hours, then pour it ſoftly into your Pot, ſo that this Liquor may drown your Muſhrooms: put over them drawn Butter, or good Oil, cover the Pot well, keep them in a cool Place; when you make uſe of them, unſalt them in lukewarm or freſh Water, and you may uſe them with all ſorts of Ragoûts.

Muſhrooms in Powder.

TAKE Muſhrooms, Morilles, or Truffles, half a Pound of each, pick them, and put them to dry in the Sun, or in the Oven, after the Bread is drawn; then pound it all together, ſift it, then put it into a Tin Pot well clos'd to keep its Flavour. You may uſe it the whole Year with your Ragoûts, or hot or cold Pies. This Powder is very proper to give a Reliſh to Bacon to lard with.

Muſhrooms

Mushrooms the Italian *Way.*

TAKE small Mushrooms very white, cut off the Stalks, wash them well, put them into a Stew-pan with the Juice of two Lemons, a little beaten Pepper, half a Glass of White Wine, as much of good Oil, and a Bunch; put all this over the Fire, and after two or three Boilings, take it off, let it cool, serve it up. These sorts of Mushrooms may be kept as long as you please, provided they swim in Oil.

Other Mushrooms the Italian *Way.*

TAKE Mushrooms like those above, pick them the same, put them into a Stew-pan with Lemon Juice, a little pounded Pepper, half a Glass of White Wine, and as much of good Oil, and a Bunch; add to it a few green Onions cut small, then put them three or four Minutes over the Fire, putting in a little Parsley cut small; take them off, let them cool, then take some small Crusts of Bread, which fry in Butter, wash a Dozen of Anchovies, cut them in Slices, put your Crusts of Bread to your Mushrooms, and dish them up with Anchovies over them. These sorts of Dishes are served up cold.

Other Mushrooms the Italian *way.*

TAKE some Mushrooms, pick them well, cut them in four, put them into a Stew-pan, with half a Glass of Oil, the Juice of a Lemon, put them over the Fire, toss them up, thicken them with Essence of Ham, putting in it half a Glass of White Wine, and a Clove of Garlick; let them be lishing, and take off the Fat, and put in some fry'd Crusts of Bread, dish them up, and serve them up hot.

Other Mushrooms the Italian *way, with a White Sauce.*

PICK them well, and wash them, cut them into Bits, put them into a Stew-pan with half a Glass of Oil, and a Bunch, toss them up, then strow them with a Dust of Flour, and moisten them with Broth, and a little White Wine, and put in a small Clove of Garlick, let them be relishing: skim off the Fat, and thicken them with three Yolks of Eggs, mixt with the Juice of a Lemon, a little Parsley cut small, and a little Nutmeg, put them upon a Crust of Bread in your Dish, and serve them up hot.

Ragoût of Mushrooms.

PICK them well, wash them, and drain them, put them into a Stew-pan with a little melted Bacon, and a Bunch, season them

them with Salt, and Pepper, and toſs them up; then moiſten them with Veal Gravy, and let them ſimmer gently: being done, take off the Fat and thicken them with a Cullis of Veal and Ham. Let your Ragoût be reliſhing, diſh it up and ſerve it up hot.

Another way of Dreſſing Muſhrooms the Italian *way.*

HAVE the Middle ſort of Muſhrooms, pick and waſh them well, and take off the Stalks, put them into a Stew-pan, mince the Stalks, with ſome other Muſhrooms, then put them into your Stew-pan with Parſley, Green Onions, Salt, Pepper, Sweet Baſil, a Clove of Garlick, a Glaſs of White Wine, and half a Glaſs of Oil; put them over the Fire, and ſtew them till they render their Liquor, then diſh them up, pouring over their Liquor, ſtrow them with Crums of Bread, let them get a Colour in the Oven, or under a Stew-pan Cover.

At another Time you may do them with Butter inſtead of Oil, and no Garlick, and ſerve them up hot.

Ragoût of Muſhrooms.

TAKE Muſhrooms, pick them and waſh them in ſeveral Waters, and let them drain, and then toſs them into a Stew-pan with a little melted Bacon, ſeaſon them with Salt, Pepper, and a Bunch; moiſten them with Veal Gravy; let them ſtew over a ſlow

Fire, take off the Fat, and thicken them, with a Cullis of Ham and of Veal. Let your Ragoût be relishing, serve it up hot.

Crusts are serv'd up with the same Sort of Mushrooms. To do this, take a dry Crust well chip'd, put it in the Bottom of your Dish, then pour your Ragoût over it, and serve it up hot.

Mushrooms with a White Sauce.

TAKE Mushrooms, pick and wash them well, then put them into a Stew-pan, with a Lump of Butter, and a Bunch; toss them up: this done, strow them with a Dust of Flour, moisten them with Broth, and season them with Salt and Pepper. Let them simmer, and thicken them with four Yolks of Eggs, mixt Cream, and a little Nutmeg. Your Ragoût of Mushrooms being of a good Taste, dish it up, putting in the Bottom of your Dish a Crust of Bread, serve it up hot.

Other Ragoût of small Mushrooms.

IF you cannot get any green Mushrooms you must take dry ones, put them into a Stew-pan with a Bunch, and a little Veal Gravy, let them stew upon a slow Fire: being stewed, put in a little Essence of Ham, thicken them with a Veal and Ham Cullis, let your Ragoût be relishing, dish it up, and serve it up hot.

Ragoût of ſmall Muſhrooms the Italian *way.*

TAKE ſmall Muſhrooms, pick and waſh them well, then put them into a Stew-pan, with a Ladlefull of Oil, and a Bunch; toſs them up, put to them a Glaſs of White Wine, and ſeaſon them with Salt and Pepper, and let them ſimmer, and be of a good Taſte. Your Ragoût being done, put in it the Juice of a Lemon, diſh it up, and ſerve it up hot, with a Cruſt of Bread under it.

At another time you do your Muſhrooms in Oil with green Onions, Parſley cut ſmall, with Salt, Pepper, the Juice of two Lemons, and toſs them up, till they render their Liquor; put in a Glaſs of White Wine, and let them cool; ſerve them up with ſmall fry'd Cruſts of Bread.

Morilles with Cream.

CUT them in Slices, waſh them in ſeveral Waters, toſs them in melted Bacon or Butter, and a Bunch; ſtrow over them a Duſt of Flour, and moiſten them with a little Broth, ſeaſon them with Salt and Pepper, and let them ſtew. Put in two Spoonfuls of White Cullis, if you have any, thicken your Sauce with Yolks of Eggs, mixt with Cream, a little Nutmeg and Parſley cut ſmall. Let your Ragoût be of a good Taſte, take a round Cruſt of Bread, and rub it with good Butter, and brown it before the Fire; then put it in-

to your Dish, with your Ragoût over it, and serve it up hot.

Forc'd Morilles.

TAKE some Morilles, cut off the Ends of the Stalks, and put them to soak in Water, to take out the Sand; make a small stuffing with Whites of Fowls, a little boil'd Ham, a few Mushrooms, and green Onions cut small, a little blanch'd Bacon, some Beef Sewet, some Yolks of raw Eggs, a small Crum of Bread boil'd in Cream, all minced together; season it with Salt, and Pepper, and pound it; then stuff your Morilles on the side of the Stalks. Line a Stew-pan with Slices of Bacon and of Veal, season it with Salt, Pepper, Sweet Herbs, fine Spices, and Onions cut in Slices; place in it your forc'd Morilles, season them top and bottom alike, lay over Slices of Veal and Bacon: then put them into the Oven, or under a Cover, with Fire under and over. When done, take them out, put them to drain, and dish them up over an Essence of Ham, and serve them up hot.

Morilles the Italian *Way.*

TAKE some Morilles, cut off the Stalks, put them in Water, wash them well, cut them in four, take them out to drain; then put a Lump of Butter, with a Bunch, and your Morilles into a Stew-pan: toss it up: then put in a Dust of Flour, and moisten it

it with Gravy and a Glaſs of White Wine, adding to it a Clove of Garlick; being ready to ſerve up, thicken your Ragoût with a little Cullis, and a Spoonful of Oil, and Lemon-Juice which laſt muſt prevail. Let it be of a good Taſte, diſh it up with a Cruſt of Bread under it, ſerve it up hot.

CHAP. XXI.

Of dainty Diſhes, with Craw-fiſhes, Oyſters, and Muſcles.

A dainty Diſh of Craw-fiſh with a White Sauce.

YOUR Craw-fiſh being boil'd in Water, pick the Tails, and take off their ſmall Claws, but not the great ones, of which you take off the Shell on the Top: then toſs up your Craw-fiſh in a Stew-pan, with a little freſh Butter, ſome Muſhrooms and Truffles, moiſten them with Fiſh-broth, and two or three Spoonfuls of Craw-fiſh Cullis, let them ſtew on a ſlow Fire. Being ready, thicken the Sauce with two Yolks of Eggs, mixt with Cream, and ſome Parſley cut ſmall. Let your Ragoût be palatable, and ſerve it up hot.

A dainty Dish of Craw-fish the Italian *way.*

TAKE some Craw fish, and cut them in two alive, put them in a Stew-pan with a couple of Glasses of Champaign, or other White Wine, two Spoonfuls of good Oil, two Cloves of Garlick, a Sprig of Sweet Basil, with Slices of Lemon, some Salt, Pepper, Chibbol, and Parsley cut small: put all this over the Fire, let it boil and be relishing. When done, take out your Basil, dish up your Craw-fish with their Liquor over them, the Juice of a Lemon and a little Essence. This Ragoût is serv'd up for a dainty Dish. If your Sauce is not short enough let it boil more on a brisk Fire.

Another dainty Dish of Craw-fish (the Italian *Way.)*

TAKE your small sort of Craw-fish, wash them, put them in a Kettle with Salt, Pepper, Cloves, an Onion cut in Slices, a Lemon sliced, with two Glasses of Water. Let this boil together, and as soon as your Craw-fish have chang'd Colour, take them out, take off the small Claws, pick their Tails, and take off the great Shell upon the Back: leaving the great Claws sticking to the Body. Your Craw-fish being so pick'd, mix Parsley with Chibbol, scrap'd Bacon, Mushrooms, Sweet Herbs, fine Spices, Salt, and Pepper. Put all this in the Bottom of

of your Dish, placing your Craw-fish round it, with the Tails towards the middle; then place more Craw-fish over the First, and so go on with one laying over the other till your Dish is cover'd round with your Craw-fish. Put over them some Oil with pounded Pepper, and Crums of Bread. Let them be bak'd, then drain off the Fat, squeeze the Juice of a Lemon over them, and serve them up hot for a dainty Dish.

Craw-fish à la Saint Meneboult.

BOIL your Craw-fish as those before, take off the small Claws, and the Shell on their Back, clean them well. Then break their great Claws, without parting them from the Body, place them in a Stew-pan, put in it Parsley, Chibbol cut small, Sweet Herbs, fine Spices, Salt, Pepper, Mushrooms, and Truffles cut small: pour over this melted Butter, mixt with Lemon Juice, put it over the Fire, make your Craw-fish relishing, then take them out, place them in a Baking-pan over some Slices of Bread, strow them with Crums of Bread: put them in the Oven, let them be colour'd, dish them up, with a Lemon Juice over them, serve them up hot for a dainty Dish.

Craw-fish dress'd another Way.

BOIL your Craw-fish in a Kettle, season them with Onions, Chibbol, Parsley, Sweet Herbs, a little Water and a Dash of Vinegar.

Vinegar. Being done, take off the ſmall Claws, put them in a Stew-pan: keep them warm, make them reliſhing, ſtrain off the Liquor, pour it over them, diſh them up, and ſerve them up hot for a dainty Diſh.

Lobſters.

BOIL them in Water with Salt, half an Hour on a brisk Fire. Being done, take them off, let them be cold. Then take off the ſmall Claws and break their great ones, open your Lobſters in the middle, lay a folded Napkin into your Diſh, put your Lobſters over it with their great Claws round them: garniſh your Diſh with Parſley, and ſerve it up for a little dainty Diſh.

Lobſters the Italian *way.*

TAKE of the ſame ſort of Lobſters, and boil them as thoſe before: take off the Fleſh both of the Body and great Claws, and cut it into Slices. Take a Stew-pan, put in it a bit of Butter, with ſome Chibbol, Parſley, Muſhrooms and Truffles cut ſmall, toſs it up; then put in it your Slices, moiſten it with a little Gravy, and a Glaſs of Champaign; ſeaſon it with Salt, Pepper, Sweet Herbs and a Rocambole: let it ſtew ſlowly. Let your Lobſters be reliſhing, and put a Spoonful of good Oil, and a Lemon Juice into your Sauce, thicken it with ſome Cullis, and ſerve it up hot for a dainty Diſh.

Lobſters

Lobſters another way.

BOIL your Lobſters as before, cutting the Fleſh in Slices, and toſs it up. Pound their Shells very fine to make your Cullis the better, then make your Cullis of them, ſtrain it off, and thicken your Ragoût of Lobſters with it.

At another time inſtead of cutting the Fleſh in Slices, you may mince it, ſeaſon it, and toſs it as before, then thicken it with a Red Cullis made with the Shells of your Lobſters.

You may likewiſe do your Lobſters either in Slices or minced with a White Sauce, as that of Craw-fiſh with a Red Sauce.

A Crab.

BOIL your Crabs alive about half an Hour, in a Kettle with Salt and Water. Being boil'd take it off, let them be cold, then take off their great Shell, to open them, and put it on again, break their great Claws and take off the little ones. Put a folded Napkin in a Diſh, place in the middle your Crabs with the broken Claws round them. Garniſh your Diſh with Parſley, and ſerve it up for a ſmall dainty Diſh.

Crab-fiſh after the Engliſh *Faſhion.*

YOUR Crab-fiſh being boil'd, as the preceding ones, take off their great Shell, without breaking it; and then take out

out both the Flesh of their Bodies and great Claws, which you'll mince well. Then you'll take a Stew-pan and put in it a bit of Butter, with some shred Chibbol, Parsley, Mushrooms, and Truffles, if you have any; fry these Things a little on a Stove, and then put therein the minc'd Crab-fish, with some Salt, Pepper, Sweet Herbs, and half a Glass full of White Wine. After which let the whole be stewed, very slowly: and this being done, thicken the Sauce with a bit of Butter dipt in fine Flour, or with some Cullis. This Stuff being relishing, mix the Juice of a Lemon therein, and with it fill the Shells of your Crab-fish. Then place these filled Shells in a Baking-pan, throw some crumm'd Bread over them, and let them be colour'd in the Oven, or on and under some Fire. This being done, serve it for a little dainty Dish.

A Ragoût of Oysters.

YOUR Oysters being opened, put them in a Stew-pan with their Liquor, blanch them, then take them out one after another, cleanse them well and put them in a Dish. Blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, thicken the Sauce with a Cullis of Veal and Ham; then put in your Oysters, warm them without boiling; let your Ragoût be palatable, and serve it up hot for a dainty Dish.

You may make use of this Ragoût for all sorts of Courses with Oysters.

Other

Other Ragoût of Oyſters.

OPEN your Oyſters and blanch them in their own Liquor, without boiling them; then take them out, cleanſe them, and put them in a Diſh. Blanch ſome Muſhrooms, with freſh Butter, moiſten them with Cullis, warm your Oyſters in it without boiling them. Your Ragoût being reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

This Ragoût may be uſed with all ſorts of Courſes of Fiſh with Oyſters.

Another Ragoût with Oyſters.

YOUR Oyſters being opened, drain them over a Sieve, put a Diſh under to receive their Liquor. Melt ſome freſh Butter in a Stew-pan; put in it a Duſt of Flour, keep it ſtirring till it be brown. Moiſten it with a little Gravy, put in it ſome ſmall Cruſts of Bread, together with your Oyſters; toſs it up, ſeaſon it with Pepper, Parſley, and whole Chibbols, and put in ſome of their Liquor with ſome Fiſh-Broth. Your Ragoût being highly reliſhing, ſerve it up hot for a dainty Diſh. This ſort of Ragoût muſt be quickly done becauſe the Oyſters muſt not boil.

Broil'd Oyſters.

OPEN your Oyſters, and broil them in their Shells, put in ſome Pepper, a little Parſley cut ſmall, ſome Butter, and over the

the whole ſome grated Bread. Serve it up for a dainty Diſh.

Oyſters in a Stew-pan.

GET a Silver Diſh or a Baking-pan, rub the Bottom with Butter, place in it your Oyſters, ſeaſon them wirh Pepper and Parſley cut ſmall, put in it half a Glaſs of White Wine, lay over Butter cut very thin, ſtrow it with Crums of Bread. Cover your Diſh, and let them ſtew with Fire under and over till they are colour'd. Being ready, take off the Fat from your Oyſters, cleanſe the Border of your Diſh or Pan; and ſerve it up hot for a dainty Diſh.

Oyſters with Parmeſan Cheeſe are done after the ſame manner, ſtrowing over them ſome of this Cheeſe ſcrap'd, inſtead of Bread.

Forc'd Oyſters.

MAKE a Stuffing with Eel, a dozen of blanch'd Oyſters, a little Parſley and Chibbol, Muſhrooms, Sweet Herbs, fine Spices, and good freſh Butter, Crums of Bread boil'd in Cream, with a couple of Eggs; ſeaſon the whole with Salt and Pepper, mince it, and pound it. Put ſome of the minc'd Meat in each Shell with an Oyſter in Ragoût over it. Put again over each Oyſter ſome of your Stuffing, colour them with beaten Eggs: pour over each Oyſter ſo ſtuff'd melted Butter, with Crums of Bread. Then put your Oyſters in the Oven, let them be

well colour'd, ſerve them up hot for a dainty Diſh, or to garniſh a Courſe with.

Fry'd Oyſters.

TAKE Oyſters open'd, drain them on a Sieve, then put them in a Diſh, or in a Stew-pan over the Fire with Pepper, a couple of whole Chibbols, a Bay-leaf, a little Sweet Baſil, an Onion cut in Slices, half a Dozen of Cloves, and the Juice of two Lemons, ſtirring them. Make a Paſte with fine Flour and Beer or White Wine, ſeaſon it with Salt, and the Yolk and White of an Egg, and a little Oil, ſtir the whole together, and let your Paſte be neither too thin nor to thick. Being ready to fry your Oyſters, take them one after another out of their pickled Sauce, and laying them to drain over a Linnen Cloth, put them in your Stew-pan and fry them in drawn Butter. Let them have a good Colour, and ſerve them up for a dainty Diſh, on a folded Napkin, with fry'd Parſley. They may be likewiſe done in Hogs Lard.

Oyſters the Muſcovite *way.*

YOUR Oyſters being opened, put in each of them a few Sweet Herbs, Parſley, Chibbol, and Sweet Baſil minc'd, with Pepper, and a Daſh of White Wine. Then cover them with their Shell, put them in a Baking pan with Fire under and over. Being done, ſerve them up hot for a dainty Diſh.

Forc'd

Forc'd Oyſters.

YOUR Oyſters being open'd, blanch them. Mince them with Parſley, Chibbol, Anchovies, and good Butter, Crums of Bread dipt in Cream, with two or three Yolks of Eggs; ſeaſon the whole with Salt, Pepper, and fine Spice; pound it in a Mortar, then fill your Oyſter-ſhells with your Stuffing, ſtrow them with Crums of Bread. Let them be done in the Oven, and ſerve them up without Sauce.

Oyſters on Skewers.

PUT in a Stew-pan a bit of Butter, ſome Chibbol, Parſley, and Muſhrooms, cut ſmall: toſs them up, put in your Oyſters, ſeaſon them with pounded Pepper, Sweet Herbs and fine Spice, and put a Duſt of Flour over them, put them on a Silver or Wooden Skewer, put ſome Muſhrooms between each Oyſter. Your Skewers being filled up, dip them in Crums of Bread, and broil them. Or otherwiſe you may dip them in beaten Yolks of Eggs, ſtrow them with Crums of Bread, and fry them to a good Colour.

Oyſters in Shells.

BLANCH ſome Parſley, Chibbol and Muſhrooms cut ſmall, with a bit of Butter: then put in your Oyſters, ſeaſon them with pounded Pepper, Sweet Herbs and Spice: then put them into Silver Shells, if you have any,

any, or other Shells with Crums of Bread over them, and put ſome Butter over it, then let your Oyſters get a good Colour in the Oven, or with Fire under and over. Then lay them in their Shells into a Diſh, with ſome Lemon Juice over them, and ſerve them up hot for a dainty Diſh.

A ſmall Loaf with Oyſters.

TAKE ſome Chibbols, Parſley, and Muſhrooms cut ſmall; toſs them up with a little Butter. Then put in the Oyſters, ſeaſon them with pounded Pepper, Sweet-Herbs, and all Spices, ſtrow them with a Duſt of Flour, add a little Cullis or Eſſence, then take your ſmall French Loaves, make a little Hole in the Bottom, take out the Crum without hurting the Cruſt, then fill them with your Oyſter Ragoût, ſtop the Holes with the Cruſt taken off. Place your Loaves ſo filled in your Diſh, with a little Cullis or Gravy over them, let them get a Colour in the Oven: ſerve them up hot for a dainty Diſh.

A Ragoût of Muſcles

YOUR Muſcles being well waſh'd and ſcrap'd, blanch them in freſh Butter, ſeaſon them with Salt, Pepper, Parſley, Chibbol, Raſpings of Bread, and a Daſh of Vinegar. When your Muſcles are done enough, ſerve them up hot for a dainty Diſh.

A Ragoût of Muſcles with a white Sauce.

TAKE your Muſcles out of their Shells, blanch them in freſh Butter, with Parſley, and Sweet Herbs cut ſmall: then ſeaſon them with Salt, Pepper, and Nutmeg; and when their Liquor is boil'd ſhort, thicken it with Eggs and a Lemon Juice, and ſerve up this Ragoût hot for a dainty Diſh.

A Ragoût of Muſcles with a brown Sauce is made after the ſame manner, your Muſcles being blanch'd and moiſten'd with Gravy.

Another Ragoût of Muſcles.

CLEANSE your Muſcles, put them in a Stew-pan on a Stove till they open. Take them out, take their Shells off, and keep their Liquor. Then blanch them in Butter, ſmall Muſhrooms, and a Bunch of Sweet-Herbs, ſeaſon'd with Pepper; moiſten the whole with ſome Veal Gravy, ſtew it on a ſlow Fire. Your Sauce being done, take off the Fat, and thicken it with Cullis of Veal and Ham: Then put in your Muſcles with ſome of their Liquor, and put them on hot Cinders, do not let it boil, and let your Ragoût be reliſhing. Being ready, diſh it up, and ſerve it up hot for a dainty Diſh. This Ragoût is us'd with all ſorts of Diſhes.

Another

Another Ragoût of Muſcles.

YOUR Muſcles being cleanſed, opened, and taken out of their Shells, toſs up ſome Muſhrooms in Butter, then put in your Muſcles with a Bunch of Sweet Herbs, moiſten your Muſcles with half of their own Liquor, and as much of Fiſh Broth, add ſome Parſley Shred ſmall, and ſome Pepper. Being ready, thicken your Ragoût with Cullis of Muſcles, let it be of a high Reliſh; diſh it up, to be ſerved up hot for a dainty Diſh. The ſame Ragoût may be us'd for Courſes with Fiſh.

The End of the Third Volume.

APPENDIX.

CHAP. I.

Of Sweet-Meats.

THO the Buſineſs of making Sweet-Meats does not directly belong to me, nevertheleſs, as I have ſome Knowledge and Experience in that Art, to oblige ſeveral of my worthy Subſcribers to this Book, I have added, by way of Appendix, ſome of the moſt eſſential Things belonging to it, together with Receipts to make ſome Roſaſoline Liquors after the *Italian* way.

Compôte of Apples the Portugueſe *Way.*

CUT your Apples into Halves, put them in a Silver Plate or Diſh, ſtrow Sugar under and over, let them ſtew gently: they muſt not boil; put Fire under and over, till the Sugar is pretty brown, and turn'd into Caramel: ſerve up your Compôte as hot as poſſible. If you ſtew your Apples in a Baking-pan, take them out hot, and put them in a Diſh. Theſe Apples are ſtew'd in the ſame manner whole, being hollow'd in the middle and the Core taken out, putting into them a little Sugar or Jelly of Currants, or other Sweet-Meat. You may

alſo cut ſmall ſome Apples, add to them a little Sugar, raſp'd Lemon-peel and a Duſt of pounded Cinnamon ; this being well mixt together, fill therewith your Apples, and ſtew them the ſame as thoſe before.

Compôte of Apples in Jelly.

CUT golden Pippins into four, pare them, take out the Core, put them into freſh Water, together with the Parings. Cut four or five Apples into bits, let them ſtew well in two Pints of Water, ſtrain them off in a Sieve or Linen-Cloth : then put half a Pound or three quarters of a Pound of Sugar into that Water, put it over the Fire, then put in your Quarters of the Apples pared and ſugar'd, but let them be not too much ſtew'd, leſt they might turn into Marmelade ; when they are ſtew'd enough, take them out one after another, and drain ſoftly off the Liquor between two Spoons, and put them in a Plate or Diſh. Then put your Syrup over the Fire again, let it ſtew ſoftly to a Jelly : Being done, let it cool a little, and ſtir it well with a Spoon, and cover it with your Apples, and ſo they will keep five or ſix Days : you may alſo add ſome Lemon-peel cut as thin as a Hair.

Compôte of Apples à la Bouillonne.

TAKE what quantity of Apples you pleaſe, cut them in two, pare them, and take out the Cores. Place them in a

Stew pan. To about eight Apples put a Bottle of Water and ſix Ounces or a Quarter of a Pound of Sugar: cover them well with a Diſh or Plate, put them over the Fire and let them ſtew, and when the Liquor is almoſt boil'd away, take them out, and ſerve them up.

Compôte of Quinces.

IF you will have them red you put them into a Jelly. Cut two Quinces into pieces with the Parings, the Kernels, and Core. The Quarters you need for your Compôte are put into freſh Water, and the Parings by themſelves: then boil all well together: Being done, ſtrain off in a Sieve or Linen Cloth, the Liquor, as much as poſſible; put it in a Stew-pan uſed for Sweet-meats, and blanch in this Liquor the Quinces that are pared, till they be done. If your Quinces are large, you take but four or five, but if ſmall, nine or ten. Then add two Pounds and a half of Sugar, and let them ſtew over a gentle Fire, that they may be red. You ſtir up the Syrup when they are pretty red: then diſh them up and cover them with Jelly. If they are made for keeping, they muſt be more ſugar'd.

To make Populo.

POPULO is a thin and light Roſaſoly very fine and ſweet to drink, and is made after the following manner. Take

three Pints of Water, boil it, and when cool again, put in it a Pint of clarified Sugar, half a Glaſs of Eſſence of diſtill'd Anniſeed, as much Eſſence of Cinnamon, and a very little of pounded Musk and Amber prepar'd, and which muſt be hardly perceiv'd. And thus they make the true Populo, obſerving farther, as with all other Roſaſolis, not to boil the Sugar too much in clarifying it, becauſe it will turn candy'd in the Roſaſoly and make it darkiſh. The Populo of *Marſeilles* is ſubject to Corruption, becauſe it is made with cold Water, inſtead of being boil'd.

The way of clarifying Sugar.

TO make the foreſaid Liquor the eaſier and more perfect, I thought proper to ſhew how the Sugar ought to be clarified. Put in a Stew-pan uſed by Confectioners a Quart or three Pints of Water with the White of an Egg whip'd up being cold, that it may not mix with the Water: then take ſix Pounds of Sugar or Lump-Sugar, but rather the finer ſort of Sugar, (for the finer the Sugar the clearer and better is the Liquor.) Put the Sugar broken into Lumps into Water over the Fire to melt: let it boil, but when it will run over, quench it now and then with a little Water till it comes to three Pints or thereabout, which you ſtir ſeveral times to keep it from running over. This done and having had ſome Boils, take it off from the Fire, and ſtrain off in a Sieve; then

you

you may uſe it when you will make ſome Liquors. If you will make a greater Quantity, take two Whites of Eggs, and Water in proportion.

The way of preparing the Musk and Amber with the pounded Sugar, which will have a better effect in the Liquors than any other Ingredients that may be put in.

TAKE four Grains of Amber and two Grains of Musk, with Sugar the Bigneſs of an Egg, pound all well together in a Mortar, till it is as fine as Flour, then wrap it up in Paper very cloſe, leſt it may loſe the Scent; and it may be kept a long time without ſpoiling, and may ſerve to perfect the Liquors you make; and you take a greater or leſſer quantity of this Compoſition, according to the Quantity of Liquors.

Compôte of Winter or Summer Pears.

TAKE what Quantity of Pears you pleaſe, cut them in two, ſtew them till they are done, then pare them, take out the inſide, and put them into freſh Water: then drain them, and put them into clarified Sugar, let the Syrup go over them, add ſome Lemon, or a Slice of a Lemon, after you have taken off the Rind. This Compôte is ſerv'd up hot as well as cold. If you have a mind to make it of a red Colour, you need but put into it a little prepar'd Cocheneal with a Glaſs of Burgundy.

Compôte of Pears à la Braiſe.

DO your Pears *à la Braiſe*, but take care they be not too much done; being done enough, take off the Parings, and put them in clarified Sugar. At another time, inſtead of putting them into the Syrup, you need but ſtrew them with pounded Sugar, and ſerve them up hot. Compôtes of Quinces *à la Braiſe* are done after the ſame manner as thoſe of Pears.

Compôte of Pears.

TAKE ſome Pears and cut them in two, and having ſome boiling Water on the Fire, put them in, and being half done, take them out, and put them into cold Water; then pare them and take out the Core. Then put them in ſome clarified Sugar, with a Slice or two of Lemon to give them a Taſte, and to keep them white.

You may make it of Red Wine alſo, or elſe ſome Cocheneal to colour it.

Compôte of Peaches Grillie.

TAKE your Peaches and cut them in two, take out the Stone and pare them, and put them blanching in boiling Water, and let them take but one Boil, or two at moſt. Then take ſome Powder-Sugar, to the Quantity of your Peaches, and put it into a preſerving Pan, and put in your Peaches, with

a little Water juſt to melt the Sugar, and put it over the Fire, and take Care they do not burn, and turn it upſide down, and ſerve it hot or cold as you think proper.

Compôte of Apples the Portugueſe *Way.*

TAKE ſome Apples and take out the Core, and prick them with the Point of a Knife, and put them in a Diſh, or Patty-pan, and put ſome Sugar in the hollow of your Apples, and a little Water at the Bottom of your Diſh, or Patty-pan, and put them in an Oven, or *Dutch* Oven, and you may put in ſome Apricock Marmelade. They may alſo be done cut in half, and put into a Patty-pan, with half a Pint of Wine and ſome Sugar, and a little Lemon-peel, and when they have taken Colour, ſerve them up hot.

Compôte of Apples.

CUT your Apples in two, and take out the Core, and prick the Skin with the Point of your Knife, and put them in a Pan with ſome clarified Sugar, and the Juice of an Orange, and let them boil, and when done, put them handſomely in the Diſh, and put the Sugar over a boiling, then ſtrain it and put it over your Apples; it muſt be a little ſtrong and clear.

Jellies of White Currants are done the ſame Way.

You may alſo, if you pleaſe, ſtrain the Skins through a Strainer, after having taken your Juice out, and put it to ſome clarified

rified Sugar, which may ſerve for Tourts, or Croquants.

Compôte of Gooſeberrys.

TAKE out the Stones, then put them in clean Water, take them out to drain, put them in ſome clarified Sugar, give them three or four Boils up, ſee the Sugar be not too ſtrong, let them cool in the Sugar, and ſerve them up for Compôte; they are the better, being done two or three Days before.

Compôte of Cherrys.

CUT the Ends of the Stalks of your Cherrys, of an equal Length. put them in ſome clarified Sugar, and give them a Boil or two, then take them off, and let them cool, and put them in a Plate, or Compôte Diſh, with the Stalks uppermoſt, and ſome Syrup over them.

Compôte of Rasberrys.

YOUR Rasberrys being well cleaned, you'll put them in ſome clarified Sugar, and give them a Boil or two, then let them cool, and diſh them up handſomly, with ſome Syrup over them, or Jelly of Currants. The Strawberries are done the ſame way.

Compôte

Compôte of Pears the Country Way.

TAKE your Pears, pare them, and put half your Parings at the bottom of an earthen Pot. Then put in your Pears, with two Glasses of white Wine, some Sugar, whole Cinnamon, and some Lemon-peel, then put over the rest of your Parings, and cover it very close that the Steam may not come out, and put them in an Oven to bake slowly, for the Space of five or six Hours, and when they are done, you'll serve them whole.

Currant Jelly.

TAKE and pick some Currants from the Stalks, then put them in a Pan, and let them boil that the Juice may come out, then put them on a Strainer or in a Bag, that the Juice may run from the Stones and Skins, then you must put them over the Fire again, to clarify. Then you must take and clarify some Sugar, almost to Candy, and put in your Juice of Currants: your Juice must be pretty strong in your clarified Sugar, that it may taste of the Fruit, and let it boil a little, with the Juice in it, then skim it, and take the rest off with Paper, and put it into your Pots to keep. And when they are cold, you'll cover them with some Paper dipp'd in Brandy, on the top of your Jelly, and tye over the Pot some strong Paper, and see that you

you tie it close, and keep it in a dry Place, for fear of spoiling.

Savoy Biskets.

TO make Savoy Biskets take every thing in the following Porportion. Put twelve Eggs in one Scale, and in the other the same Weight of Powder-Sugar as Eggs, which Sugar must be of the finest sort, and sifted through a Sieve. Take your Sugar and five Eggs out of the Scales, and in Place of the Sugar put some Flour, the Weight of the Seven Eggs remaining: this done, beat the White of your Eggs, so as to make them like Snow. When beaten, put the Yolks therein, continuing to beat the whole together. Then put in your Sugar, and a little while after your Flour, with a little rasp'd Lemon-peel. Get in readiness some Paper or Patty-pans the Bigness you please, and having butter'd the inside of them, fill them half full with your Composition, powdering them on the Top with fine Sugar. This being done, let your Biskets be bak'd, taking care that your Oven or Field-oven be not too hot.

Bitter Almond Biskets.

SCALD, peel, and wipe some Almonds with a Napkin. Then pound them, putting in now and then the White of an Egg at once. In a Pound of Almonds you put the Whites of a Dozen of Eggs. When pounded, put some Powder Sugar therein, and to mix

mix the whole together pound it a little more. Then ſhape ſeveral little Biskets on Sheets of Paper, making ſeveral little Lumps the Bigneſs of a Button. If your Compoſition be too thin, thicken it with ſome more Sugar. Let theſe Biskets be bak'd either in the Oven or in a Field-oven. Obſerve that your Oven be leſs hot than for Savoy Biskets. You may bake your Almond Biskets after having taken the Savoy Biskets out of the Oven.

Marchpanes.

SOME Sweet Almonds being prepar'd as the aforeſaid, pound them as much as poſſible, moiſtening them with Whites of Eggs. Being pounded, put therein a very little Sugar, with a little raſp'd Lemon-peel and Cinnamon-powder. Then make with your Almond Paſte ſeveral little Rings the Bigneſs of one's little Finger. This done dip them in beaten Eggs, and then in Powder-Sugar, placing them one by one on Sheets of Paper. After this let them be bak'd as is ſaid about the Bitter Almond Biskets, taking care that they be not too high colour'd.

Another time you may put the ſame Paſte through the Syringe on the Paper, in what Shape you pleaſe without putting Sugar over it.

Tourons.

Tourons.

SCALD ſome Almonds and Piſtachoes, dry them very dry and hard, and cut them in little Slips, which you have in Readineſs, get alſo ſome preſerv'd Lemon and Orange-peel cut in little Bits, with ſome criſp'd Orange-Flower. Beat ſome Whites of Eggs, and put ſome Sugar in with the aforeſaid Things, mixing the whole together. Then make with this Compoſition ſeveral Drops the Bigneſs of a Walnut on Sheets of Paper, and let them be bak'd, taking care that they be not too brown.

Cream Cheeſe in Ice.

BOIL about two Quarts of Cream, with ſome Sugar, a Stick of Cinnamon, and a Couple of Yolks of Eggs beaten. When boil'd, put in a green Lemon-peel. Then ſtrain it, and mix ſome Orange-Flower-Water therein. Take care it be reliſhing, and that the Sugar prevail. Being grown cold put it in a Veſſel, which cover top and bottom with pounded Ice and Salt mixt together.

Another time you may put in this Cream ſome pounded Piſtachoes, without boiling them, ſtraining the whole through a Sieve.

You may likewiſe boil with your Cream either ſome Chocolate, ſome Coffee, or ſome Tea, ſtraining it through a Sieve.

You may make Canelons with this Cream.

How

How to preſerve Lemons, Oranges, Cedras, and Bergamot.

TURN and Pare your Lemons; if they are not white enough after having taken off the firſt Peel take off the ſecond; make a Hollow towards the Stalk, put them in Water wherein you let them be for five or ſix Hours. Then boil ſome Water, put in your Lemons, and let them boil till a Straw may eaſily run through. You may boil likewiſe your Peels to preſerve them. Your Lemons being blanch'd take them out, put them in freſh Water, take out the Kernels clean. Now melt ſome Sugar in a little Water, beat to Show the Whites of five or ſix Eggs, together with two or three Glaſſes of Water. Your Sugar being melted put it over the Fire, mix with it by degrees the White of your Eggs, and let it be clarified. Take out your Lemons to drain, put them in your Syrup, boil them a little, take them off. The next Day take them out to drain, put your Syrup on again, let it have a Body, put in your Lemons, give them a Boil. Three or four Days after do the ſame, and then keep them in what Veſſel you pleaſe. When you'll make uſe of them, clarify ſome Sugar as before, when pretty thick put in ſome of your Lemons, let them be well glaz'd, in taking them out, *&c. &c.*

To

To make Merengels.

TAKE five Whites of Eggs, whip them up to Snow; then take eight or nine Spoonfuls of the fineſt powder'd Sugar, that is firſt well dried, mix theſe ſlightly together with a Spoon, and put it upon three-folded Paper in what manner you will, either long or round, laid upon the Dreſſer, ſtrew it with Sugar, then put it under a Cover with burning Charcoals over it, let the Fire be not too brisk; when it is pretty well colour'd, take it out with a Knife, put ſome Marmelade of Orange or other upon them, and put two of them cloſe the one upon the other.

To make Prelines.

TAKE a Pound and a half of Sugar, put it into a Stew-pan with one Pint of Water, to melt the Sugar in it, which being melted, put it over the Fire, let it boil, skim it, till the Sugar begins to be clear and be candy'd; then put in it one Pound of fine Sweet Almonds, ſtir it continually with a wooden Ladle, till the Sugar is pretty dry: then ſtir it ſoftly over a gentle Fire, till the Sugar is a ſmall matter melted again, take it off from the Fire, keeping it ſtirring, ſo that the Almonds may well take the Sugar, and be of a good Colour.

Stew'd

Stew'd young Green Apricocks.

PUT your Apricocks in Water over a gentle Fire, to green them, take off the little Skin, throw them in cold Water, then take them out to drain, put them in clarified Sugar, give them a Boil, ſerve them up.

If they are for keeping take them out. Two or three Days after, ſet your Syrup on again, put in your Apricocks, and give them a Boil; do the ſame two or three Days after, and ſo put them into Pots. Cover them with Paper ſoak'd in Brandy, and then with other Paper.

Other ſtew'd Apricocks.

TAKE half ripe Apricocks, open them in two, throw them in boiling Water then put them in clarified Sugar; give them a Boil, don't let them be done to a Marmelade, ſerve them up.

You may likewiſe put them in your Sugar either without blanching them in Water, or after having taken off their little Skin, or elſe whole when ſtoned. If the Apricocks are cut in two, put a Kernel in each half Apricock.

Peaches are ſtewed the ſame Way.

Preſerv'd Apricocks.

OPEN your Apricocks, ſtone them, put them in clarified Sugar, give them a Boil, keep them in the Syrup till next Day. Then

Then take them out to drain, ſet your Syrup on again; boil your Apricocks in it, do the ſame the next Day, put them into Pots, and cover them as before.

Some People do them in a Day, but then they are tough, and the Sugar don't penetrate through. If you'll have them dry, they being boil'd twice, take them out to drain, place them over Tin or Copper Plates, putting two half Apricocks together, if you pleaſe, ſtrow them with refined Sugar, put them in a Stove; five or ſix Hours after turn them, ſtrow them with Sugar again, keep them in your Stove till the next Morning, then put them in Sieves, and keep them in your Stove till they be dry, turning them now and then, keeping the Fire up in your Stove.

Apricock Marmelade.

OPEN your Apricocks, ſtone them, take off the little Skin, put them in a Preſerving-pan with Water, boil them to a Marmelade, keep it ſtirring, ſtrain it through a Sieve, then clarify ſome Sugar; when it is boil'd up to Candy, put in your Marmelade, with the Kernels of your Apricocks blanch'd and peel'd. Let yout Marmelade be done over a gentle Fire, keep it ſtirring, and when you find it thicken'd moderately, take it off, let it be clear, put it into Pots, let it boil: then cover it with Paper ſoak'd in Brandy, let this Paper touch the Marmelade

lade, and put another Paper over it, keep it in a cool Place for your uſe.

Apricocks in Brandy.

PUT your Apricocks in boiling Water, don't let them boil, take them out, put them in cold Water, drain them in a Sieve, put them into Bottles. To a Dozen of Apricocks, take a Quarter of a Pound of Sugar, clarify it, put it over your Apricocks, fill up the Bottles with Brandy, ſtop them cloſe, keep them in a cool place; you may put in the Kernels blanch'd and peel'd.

Peaches are done the ſame way but without ſtoning them.

Pears in Brandy.

PARE your Pears, blanch them in boiling Water, put them in clarified Sugar, let them be done, don't let your Syrup be too thick; let them cool in it: then put them in your Bottles, with ſome of your Syrup, fill them up with Brandy, ſtop them cloſe, keep them in a cool Place for your uſe.

Dry Pears may be done the ſame way as the dry Apricocks.

Grapes in Brandy.

PICK your Grapes in ſeveral Bunches or Parcels, put them into Bottles with clarified Sugar, fill them up with Brandy, ſtop them cloſe.

Verjuice is done the ſame way, but before you put it into Bottles, you may throw them in boiling Water, out of which you take them again directly.

To preſerve Orange-Flower, in Leaf, or in Bunches.

GET ſome Orange-Flower pick'd very clean, or little Bunches or Buttons, four Pounds, put them in an Alembick. (or Still) with eight Quarts of Water; cover your Alembick, and ſtop it up very cloſe with ſome Paſte, and ſome coarſe Paper over it; then put your Alembick over the Fire, and let the firſt Drops drop away, for fear of ſpoiling your Orange-Flower, and when it drops clear from the Alembick, put a Bottle under it, to catch the Dropings; but take care to ſtop the mouth of it cloſe, for fear of loſing its Strength or Flavour. Draw out two fourths at moſt, then uncover your Alembick, and put your Orange-Flower on a Sieve, and then in ſome cold Water, with the Juice of a Lemon over it, to whiten it; take it out of the cold Water and put them in ſome clarified Sugar, let it not be too ſtrong, and half warm; let it take Sugar for the Space of two or three Hours, then take out the Syrup, and put it on the Fire to boil, to be ſtronger, and being half cold, put it over your Orange-Flower, and let it be till next Morning, then take out your Orange-Flower, and put it on a Sieve to drain; then boil your Sugar and let it cool, that

(that is) a little more than lukewarm, then put in your Orange-Flower, and mix it well together, and let them cool: being cold, put them in order on Copper Sheets, or Slates, and put fine ſifted Sugar over them, through a fine Silk Sieve, and then put them in a Stove, or warm Place to dry: being dry on one ſide, turn them on the other, and put over them ſome Sugar as aforeſaid, and put them again to dry, then put them in ſome Hair Sieves, to dry them as they ſhould be in a Stew-pan, or Stove: being dry, you put them in a Box, and in a dry Place, and make uſe of them when wanted.

If you would make Orange-Flower Marmelade, you muſt take the Flower when it comes out of the Alembick (or Still) and throw it in cold Water, then ſqueeze them well in a Cloth or Napkin, and put them in a Mortar, to be half pounded, and putting to them a little Lemon Juice. For a Pound of Orange-Flowers you muſt have three Pounds of Sugar, well clarified, which you boil, then throw in your Orange-Flower after it has ſtood to ſettle a little, and then ſtir it with a Wooden Slice, or Spoon, that the Sugar may well mix with the Orange-Flower, then put it into little Pots, and let it cool; being cold, cut Pieces of Paper, the Bigneſs of your Pots, ſoaked in Brandy, which put on your Marmelade, after that another large Paper over it, tying it very cloſe, and putting them in a Place neither too hot nor

too cold. By this manner you'll find ſome Orange-Flower-Water and your Leaves will equally be of uſe to you. You may put ſome little Buttons of the Branches, and make them ſerve alſo.

If you would not put them at all in the Alembick, (or Still; you may put them to boil in a Pan of Water with the Juice of a Lemon to whiten it; being white, take it out, and drain it, and put it in cold Water, or other hot Water, it will be a great deal whiter, with the Juice of a Lemon, and preſerve it as aforeſaid. If you wou'd keep it liquid, in the Room of drying it, it is only to put it up in Pots.

To make Ratafia.

TAKE ſome very ripe Cherries, according to the quantity you think proper, and take out the Stones; then put the Cherries and their Juice in a Copper Preſerving-pan together, and let them take one Boil, then put them in a Sieve or Straining Bag, to take out the Juice: your Juice being cold, you'll meaſure a Quart of Juice, and a Quart of Brandy, meaſure by meaſure, upon two Quarts put to it ten or twelve Ounces of Sugar, a Piece of Cinnamon, four Cloves, five or ſix Grains of White Pepper, all half beaten; if you pleaſe you may alſo make uſe of Currant Juice, and do it in the ſame manner as the Cherries. If you wou'd have it have a Taſte of Rasberries, you add to it ſome Rasberry Juice; then you pound your Cherry-Stones,

and

and put them in with your other Ingredients. If you wou'd have it ſtrong of the Cherry-Stones, you may pound ſome Apricock-Stones, and put them in alſo, ſtop up your Jug very well, and put it by, and let it alone for two or three Months, then you'll put it through a Straining Bag until it be very fine and clear, and put it into Bottles, and make uſe of it when you have Occaſion. If you wou'd make a large Quantity you may only put it in a Cask, and when it is fine and clear you may put it in Bottles.

Ratafia of Quince.

YOU muſt have ſome Quinces, and raſp them with a Grater; all being grated, you muſt have a piece of ſtrong Cloth, and put in a ſmall Handful, and ſqueeze it with all your Might, that the Juice may come from it: when all is ſqueezed and that you have all the Juice, you'll put it in a Preſerving-pan, and let it take juſt one ſingle Boiling, and then let it cool; being cooled, you'll meaſure two Quarts of Juice, and two Quarts of Brandy, meaſure by meaſure, and you'll clarify ſome Sugar; to each two Quarts, ten Ounces of Sugar, a Piece of Cinnamon, four Cloves, three or four Grains of white Pepper whole; ſtop up your Jug very cloſe, and put it aſide for two or three Months, then put it through a Straining Bag, until it come very clear, and put it up in Bottles ſtopped very cloſe.

Lemonade.

IN a Quart of Water put in the Juice of three Lemons, ſeven or eight little Pieces of the Peel, and if the Lemons be thick and very juicy, you muſt uſe but the Juice of two, with a Quarter of a Pound of Sugar, or at moſt five Ounces; and when the Sugar is well melted, and mixed, put it through a Straining Bag, let it be put in a cool Place, and then give it to be drank.

The Orange is made like the Lemonade. If the Oranges are large and full of Juice, you muſt have but three or four, with ſeven or eight little Pieces of the Peel, and the ſame Quantity of Sugar as the Lemonade: one may alſo put in a little Musk or Amber, ready prepared, that gives it a pretty Flavour, but there muſt be but very little, next unto nothing.

Strawberry Water.

TO a Quart of Water you muſt have a Pound of Strawberries, which ſqueeze in the ſame Water; then put in four or five Ounces of Sugar, and ſome Lemon Juice: if the Lemons are large and juicy, one Lemon is enough to two Quarts of Water. All being well mixed, put it through a Straining Bag, then put it in a cool Place, and give it to drink.

Currant

Currant Water.

YOU muſt take a Pound of Currants to a Quart of Water, that you will ſqueeze in the ſame Water, and put in about four or five Ounces of Sugar: being well mixed, you'll put it through a Straining Bag, until it be clear, then put it in a cool Place, and give it to drink.

Rasberry Water.

YOU muſt take the ſame Quantity of Rasberries, and ſqueeze them in the ſame Quantity of Water as aforeſaid, nevertheleſs, if the Rasberries be good, three Quarters of a Pound will be ſufficient, with five Ounces of Sugar; it needs no Lemon. The Sugar being melted, you'll put it through a Straining Bag, until it runs clear, then put it in a cool Place, and give it to drink.

Apricock, Peach, or Pear Water.

IN a Quart of Water put five or ſix Apricocks, Peaches, or Pears, according to their Bigneſs augmenting or diminiſhing: cut them in Pieces into the Water, and let them take a Boil or two in the ſame Water, to give them a Taſte, and put in four or five Ounces of Sugar. Being cold, put it through a Straining Bag, until it be clear, then put it to cool, and give it to drink.

Pomgranate Water.

YOU muſt take a Pomgranate, pick it very clean, and ſqueeze it in a Quart of Water, that it may not grow black; then put into that Water four or five Ounces of Sugar: the Sugar being melted you'll put it through a Straining Bag until it be clear, then ſet it in a cool Place, and give it to drink. If the Pomgranate be not red enough, put in two Spoonfulls of Syrup of Currants, to colour it.

Verjuice Water.

IN a Quart of Water put three Quarters of a Pound of Verjuice (or four Grapes) or a Pound, if they are not very fine: Pound them at firſt in a Mortar, but take care you do not pound the Grape-Stones, becauſe they wou'd give a bad Taſte. You may then put them in the Water, and mix it with your Hands; then put in four or five Ounces of Sugar, according to the Sourneſs. As ſoon as the Sugar is melted, put it through a Straining Bag, until it runs clear, then put it in a cool Place, and give it to drink.

All theſe Waters may be Iced, in proper Moulds, each to his Particular, and ſerve them in Iced Goblets, as are proper for the Occaſion. The Orange-Water may be ſerved in Oranges, and Lemon Water in their Lemons.

Orgat.

Orgat.

TAKE an Ounce of Melon Seeds, Cucumber Seeds, Pumpkin Seeds, and ſome few Almonds, two or three bitter ones if you pleaſe; beat them well in a Mortar, till they come to a Paſte, and for fear they ſhould turn to Oil, put to them a Drop of Water; being well beaten, you'll put to them three or four Ounces of Sugar, beating it alſo with the reſt, and put to it three Pints of Water, and mix it very well, and put to it ſeven or eight Drops of Orange-Flower-Water, and ſtrain it through a Strainer or Napkin; rather a Strainer than a Napkin, becauſe it is apt to give it a bad Taſte. Put in afterwards a Pint of Milk, and put it into a Bottle to cool in ſome Ice and Water, ſhaking it when you give it to drink.

To preſerve Orange-Flower.

TAKE a Quarter of a Pound of Orange-Flower, pick it very clean, and chop it very ſmall, and as you chop it, put to it ſome Lemon-Juice, for fear it ſhould blacken; you'll have two Pounds of Sugar ready clarified, take it off from the Fire, and ſtir your Sugar all over the Edge of your Preſerving-pan, and alſo about the Middle, and put in your Orange-Flower that is ready chop'd, and ſtir it about quickly: then you'll have ready ſome Paper-Moulds, you'll throw ſome part in the Paper-Moulds, and the other part you'll dreſs handſomely on ſome Paper: when

when they are a little cold, you may cut them to the Bigness you fancy (or like) best, and let them cool quite.

To preserve Violets.

YOU must take a Quarter of a Pound of Violet Flowers, pick them very clean, and beat them well in a Mortar, and sprinkle them with half a Pint of Water, boiling hot. Being pounded strain it well, and do the same unto it as to the Orange-Flower.

To preserve Raspings of Oranges, Lemons, Bergamot Pears, or Citron.

THESE are done the same way as the Orange-Flower, only take care that the Sugar is not too strong.

How to distill Waters and Liquors.

IF you have a mind to distil (*au Bain Marie*) take an Alembick, put in it what is to be distill'd with your Liquor, put on its Cucurbit, lute it round with Paste, and on the top with Paper. Then put your Alembick in a Kettle full of Water, but don't let it touch the Bottom; this done put the whole on a Stove or a Trevet, and let the Water always boil, and so as to make what is in your Alembick boil likewise; let it run till it be thin, then put your Bottle to the Pipe, lute it round with Paste and Paper, keep your Kettle full of boiling Water, but let that at the top of your Alembick be only luke-warm,

warm, putting now and then cold Water in it: when your Alembick is without a Reſervoir on the top, put on wet Napkins or Clouts, which change now and then till your Diſtillation be done. With ſix Pots of Brandy you'll make three Pots of good Diſtill'd Water. You may diſtil on hot Sand as thus: Take an Iron Pot, put in it Sand or Cinders, and your Alembick over it, keep a gentle Fire under and round your Pot, and do the reſt as directed before. When you put wet Napkins on the top of your Alembick, take care that the Water does not run in it, leſt it ſpoil your Diſtillation.

How to diſtil Anis.

TAKE about a Pound of the beſt *Spaniſh* Green Anis, put it in the Evening in ſix Pots of Brandy, let it infuſe on hot Cinders all Night long, then diſtil it on a gentle Charcoal Fire which take care to keep up always to the ſame degree of Heat, and as ſoon as you perceive an Alteration in its Colour, take it off leſt it ſhould ſpoil. Out of ſix Pots of Brandy you'll have three Pots of good Anis Water.

How to diſtil Cinnamon.

INFUSE all Night ſix Ounces of pounded Cinnamon in ſix Pots of the beſt Brandy, by putting it on hot Cinders, then diſtil it; this done, you'll have about four Pots of good diſtill'd Liquor.

How

How to diſtil Juniper-berries.

INFUSE about a Pound of Juniper-berries in ſix Pots of Brandy, and diſtil it as before; when diſtill'd, you'll have two Pots and a half of diſtill'd Liquor. You may make uſe of White Wine, by putting twelve Pots of it inſtead of ſix Pots of Brandy.

N. B. When you diſtil any thing, let the Phlegm run, and don't let your Liquor take an ill Smell by the Dregs.

How to make Hungary Water.

WHEN the Roſemaries are bloſſom'd gather the Flowers in the Morning after Sun-riſing; take a Pound and a half of them, let them lie in a ſhady Place the Space of eight and forty Hours, ſtirring them now and then to dry them alike; and if you have not Flowers enough, take Sprigs of Roſemary newly come forth, with ſome Sage, Thyme and Hyſſop, and Marjoram, and dry it as before mentioned. Your Flowers or other Herbs being dry'd, infuſe it all Night long into ſix Pots of the beſt Brandy: then put it in your Alembick, and diſtil it *au Bain Marie*, or on hot Sand or Cinders by keeping the Fire alike. The Phlegm being out, put your Bottle to the Pipe, lute it well; let the Liquor run to about two Pots and a half, take off your Alembick, and ſtop your Bottle.

How

How to make Hungary Water another way.

TAKE about half a Pound of Rosemary Flowers without any thing else, put it in a Bottle with a Pot or a Pot and a half of Spirits of Wine, stop it, and put it in Horse-dung, but leave about an Inch of the Gullet out, lest the Vapours go in; leave your Bottle in that manner during six Weeks, or two Months, then take it out, and your Hungary Water being grown clear, put it in several Glass Bottles.

To distil and draw the Spirits of Cloves.

TAKE a Quarter of a Pound of Cloves, that you'll just break in a Mortar, and put it to infuse in six Quarts of Brandy, then you'll distil it from a Still.

To distil Coriander Seeds.

TAKE three Quarters, or a Pound of Corianders, put it to infuse in six Quarts of Brandy, then put it in a Still, and distil it.

To make Essence of Amber, or Musk.

TAKE two Drams of Amber, and one Dram of Musk, which put into a Bottle with a Pint of Spirits of Wine; if you wou'd have it stronger, you may put but half a Pint, but it is very good with a Pint. Stop the Bottle very close, and put it in the Sun,

or

or in ſome Horſe-dung, for the ſpace of ſix Weeks or two Months.

To make Eſſence, of all ſorts of ſweet Smelling Flowers, to ſerve to give Flavours to Liquors.

TAKE a Pound of Flowers, of what ſort you pleaſe, and put it into an Earthen, or Stone Pot, or Pan, with three Pounds of Sugar, in Powder; then make a Row of Sugar, and a Row of Flowers, a Row of Sugar, and a Row of Flowers, and ſo on, till all is us'd; that done, cover cloſe your Pot or Pan, and put it in a cool Cellar, for the Space of twenty four Hours; then after that, you'll put it twenty four Hours in the Sun, or in a Stove; after that you'll put it through a Sieve, and let it drop of it ſelf, without preſſing the Flowers; then you'll put the Liquor into a Bottle, that you'll ſtop very cloſe, for to uſe to flavour all ſorts of Liquors.

To make Roſa Solis.

YOU muſt in the firſt Place boil ſome Water, to take the Badneſs of it away, and let it cool, till it be a little above lukewarm; then you'll take all ſorts of ſweet-ſmelling Flowers, each by themſelves, according to the Seaſon, pick them clean, that there be nothing but Leaves, and put them to infuſe, each by themſelves, in the Water as above mention'd, until it be quite cold, becauſe

cauſe it ſhould take its Taſte; then you'll take out your Leaves with a Skimmer, and put them to drain, and then you'll put the Waters of each in a Jug, on three Quarts of this Liquor you'll put a Quart or three Pints of Spirits of Wine, on which you'll put three Pints of clarified Sugar, that is three Pounds of the aforeſaid Meaſure; you'll put in alſo half a Pint or thereabout of Eſſence of Aniſeed diſtill'd and as much Eſſence of Cinnamon. If there be too much Sugar, and that you find it clammy, you'll add to it a Pint to a Quart of Spirits of Wine, more or leſs, according to the Taſte, as alſo of the Sugar. If you find it too ſtrong, and to hinder your Aniſeed Eſſence from whitening your Roſa Solis, mix it with the Spirits of Wine before that you mix it in the Water: if by chance it hath not Flavour enough, you'll add to it, a Spoonful or two of the Eſſence of the Flowers, if you have any, to give it the Flavour you deſire. Have a Pinch or two of Musk or Amber prepar'd, with ſome Powder Sugar; if you have no Flowers, the Musk, and Amber prepar'd, in Eſſence, or in Powder, may ſerve. All this being done, you'll ſtrain it through a Straining Bag, to get the Dirt from it, and to clear it very clean, and put it in Bottles, that you'll ſtop up very cloſe. The right Roſa Solis is made in this manner and way, and will keep above ten Years, without taking any Harm.

To make Aniſeed Water, or Aniſeed Brandy.

IF you wou'd make it as a great many People like it, take half a Pint of diſtilled Eſſence of Aniſeed, and put it into three Quarts of Brandy, and one Quart of boiled Water, and mix them well together. If you wou'd have it ſweetned, you'll put a Pint of clarified Sugar, and paſs it all through a Straining-Bag, the ſame as the others.

To make good Hippocras, red or white.

TO make the Quantity of two Quarts, you muſt take two Quarts of good French White Wine, or Red Wine is much better, if it be of a very good Red; on the ſaid two Quarts of Wine, you'll put a Pound of Loaf Sugar, the Juice of two Lemons, ſeven or eight thin Slices of *Seville* Orange-peel, if you have any *Portugal* Oranges you'll put in the Juice of one, with ten or twelve Zeſts, or thin Slices of the Peel of the ſame Orange. If you have none there needs none. You'll put alſo on the ſaid two Quarts of Wine, one Dram of Cinnamon broke a little, four Cloves broke in two, a Leaf or two of Mace, five or ſix Grains of White Pepper, half broken, and a ſmall Handful of Coriander Seeds, alſo half broken or beaten, half a Golden Pippin, or, if ſmall, a whole one, peel'd and cut into Slices, and half a Pint of good Milk; then ſtir them well together with a

Spoon,

Spoon, and ſtrain it through a clean ſtraining Bag, until it comes clear; and when it is very clear and tranſparent, make it run into a Jug, or any thing elſe, that you'll cover with a Strainer (that is named *Stamine*) and ſo let it run through that into your Jug; then take, on the point of a Knife, ſome Musk and Amber Powder.

Pour Faire L'eau de Gette.

TAKE three Quarts of boiling Water, and let it cool, and then put into it a quarter of a Pint of Eſſence of Aniſeed diſtill'd, which mix with three Pints of Spirits of Wine, and put it all into the ſaid Water; then put in a Quart of Sugar ready clarified, more or leſs, according to your Taſte. This Water needs no other Flavour, unleſs it be for your ſatisfaction, that you'll think proper to put in: if you wou'd have it ſtronger, you'll add to it ſome Spirits of Wine.

To make Cinnamon Water.

YOU'LL take three Quarts of boiled Water, and half a Pint of Eſſence of Cinnamon, diſtill'd like that of Aniſeed; if it be not ſtrong enough of Cinnamon, add more to it, according as you like it. Then put in five Half-Pints, or three Pints of Spirits of Wine, which you'll mix with the Water and Eſſence of Cinnamon, with a Quart of clarified Sugar, then you'll ſtrain it all through a ſtraining-Bag, and obſerve it to be very clear.

The way to make Iced Fruits.

YOU muſt have ſome leaden Moulds, that have been taken from good Models, and to repreſent exactly the Fruit that you wou'd imitate.

You muſt take care and have them very clean when you deſign to make uſe of them.

You ſhut up the Joints with Stuff made of Wax, Suet, and Roſin, and according as it is hard, or ſoft, one puts in more or leſs Suet; you muſt alſo take care it be pretty ſoft, becauſe it ſticks better to the Moulds, and that the Ice hardens it always enough.

The uſual way to make Iced Fruits, is, to have ſome freſh Fruits, or elſe, ſome Marmelade of ſuch Fruits, to make uſe of when wanted.

If you have ſome freſh Fruits, you muſt take the ripeſt of them, and the beſt taſted that you can, and let the Fruits be of a good ſort.

To make Iced Citrons.

YOU muſt take ſome Citrons, and grate the Rind in ſome Water, according to the Quantity you have a mind to make; you muſt leave the ſaid Rind in the Water, until you perceive it hath given the Water a good Taſte, and when the Water hath the Taſte you deſire, you put to it the Sugar; you muſt take notice (in Particular) that the Ice makes the Sugar loſe almoſt half its Strength, and for that Reaſon one ought to experience

experience one's ſelf, to know how to put in Sugar in Proportion. The Mixture being done, you'll taſte it, to know whether it be ſtrong enough of the Citron; if not, you'll add to it a Citron or two, according as it ſhou'd want; a little Practice learns one eaſily to give the Fruit (that one wou'd Ice) the Natural Taſte and Sharpneſs that theſe ſorts of Mixtures require. When one has come to the Natural Taſte as nigh as one can, one fills one's Moulds with a ſmall Funnel, the Mould being fill'd, one puts (at the end where it was fill'd) a ſmall Branch of Green, to imitate the Tail, or Stalk; for the generality, one takes a Branch of the Fruit one has a Mind to counterfeit, and for want of them, you make uſe of what comes nigh unto them the moſt. The Stalk being fixed, you make an end of ſtopping up your Mould very cloſe with your Wax, as aforeſaid. All your Moulds being ſo done, (or prepared) you put them in Ice, that muſt be ſtrengthned with ſome Salt, that gives a great deal of Strength and Vigour to the Ice: it will take three Hours before that your Fruits will be frozen as they ſhould be. It is neceſſary to ſtir your Tub now and then, where your Moulds and Ice is in, and when you think your Fruits are well frozen, you take them out of your Moulds, and give them in the mean time their Natural Colour, with Cochineal for the Red, or Saffron or Oker for Yellow. The clever Artiſt may compoſe ſome Mixtures of Colours, to imitate more naturally the Co-

lour of the Fruit. After having given them their Colour, you will put them in a Tin-pan or Box, with a Cover made on purpose, to preserve your Fruits from melting, and to put them in the Ice again until you design to serve them. The said Tin thing, is a large Vessel made of Tin, that ought to be very clean in the Inside, where you put in your Iced Fruits, and after having covered it very carefully, that nothing dirty be in it, and that the Ice may no ways get in, you'll put it in your Ice again, that your Fruits may keep in good order.

To make Oranges.

YOU must take some very ripe Oranges, and take out all the Juice; Experience very soon learns one the Quantity of Juice which must be taken, which is ruled on the Quantity of Moulds that you wou'd fill, whereas the fresh Fruits that one makes use of, requires but very little Water in their Mixtures. After having taken out the Juice of your Oranges, you'll add to it some Water and Sugar, and after having stirred it well together, you'll taste it, to know if it has the Taste you wou'd give it. If your Composition seems too insipid, you'll heighten the Taste with some Lemon, that you'll put in Proportion until you have imitated the Taste as near as you can to the Natural Taste.

For

For Bergamot Pears.

IT is almoſt the ſame as for the Oranges, only you are to take notice, that that Fruit is naturally bitter; one muſt try and proportion the Sugar to the ſaid Bitterneſs, and to give it a Taſte (though bitter) but agreeable to thoſe that do not diſlike that Bitter.

For Lemons.

ONE does the ſame as we have already ſaid, be it either for the Oranges, or Bergamots, in trying above all to imitate (or counterfeit) the Natural Taſte of each Fruit. For want of freſh Fruit one generally makes uſe of Marmelade, that you take care and make in the Seaſon of each Fruit.

You then take of this Marmelade, that you mix with ſome Water; you muſt take great care to proportion the Water to the Quantity of the Marmelade, that you may not weaken its Strength, by putting too much Water to it; and after having put ſome Sugar to ſtrengthen it, you'll taſte it, to know if it hath (there or thereabouts) its Natural Taſte, and after having found its Taſte, ſtrain your Mixture through a clean Sieve, to take away all that is uſeleſs. If one hath not ſpecify'd in the other Articles, that it is neceſſary to ſtrain all your Compoſitions through a Sieve, it is what (if one knows ever ſo little) one's own Senſe tells one. As one draws the Eſſence of ſeveral Flowers of Fruit, and Fruit themſelves, the Eſſence is of great Service, when one wants freſh Fruit, or Marmelade of

ſuch

ſuch Fruit one deſires to imitate to Ice. For in taking the Marmelade of Apples or any other Fruit, that has not the Taſte very ſtrong as it ſhould have, in making the Bottom (or Foundation) of your Compoſition, you may but add the Eſſence of ſuch Fruit as you wou'd counterfeit. In making the Taſte of your Eſſence ſtronger than the other, that one may taſte it plain, you'll compoſe ſomething much the ſame as this.

For Peaches, Apricocks, and Plumbs.

YOU'll take in the Seaſons of theſe ſorts of Fruit, that you'll ſqueeze to take out the Juice, according to the Quantity that you would make, and put the Sugar to it; ſtrain it through a Sieve, and pour it into your Moulds to be Iced, and take care to give them their Natural Colour.

One may alſo make all other ſorts of Fruit, as Cherries, Strawberries, Rasberries, Currants, &c.

It is proper to take Notice, that in ſeveral of theſe ſorts of Compoſitions, it is often neceſſary to ſtrengthen the Taſte with the Orange or Lemon; and notwithſtanding the Things be well proportioned, Uſe learns one eaſily, that theſe ſorts of Mixtures do not take away the real Taſte of the Fruit that one deſires to make, but it ſerves only to render it more agreeable, and more of a tart Taſte.

This is the general way to make all ſorts of Iced Fruits; themore one ſticks to the Natural, the more and better one ſucceeds.

CONTENTS *of the* Appendix.

CHAP. I.

Of Sweet-Meats.

Compte of Apples the Portuguese *Way.* Page 1
Compôte of Apples in Jelly. 2
Compôte of Apples à la Bouillonne, ibid.
Compôte of Quinces. 3
To make Populo. ibid.
The way of clarifying Sugar. 4
The way of preparing the Musk and Amber with the pounded Sugar, which will have a better effect in the Liquors than any other Ingredients that may be put in. 5
Compote of Winter or Summer Pears. ibid.
Compôte of Pears à la Braise. 6
Compote of Pears. ibid.
Compôte of Peaches Grillie. ibid.
Compôte of Apples the Portuguese *Way.* 7
Compôte of Apples. ibid.
Compôte of Goosberrys. 8
Compôte of Cherrys. ibid.
Compôte of Rasberrys. ibid.
Compôte of Pears the Country Way. 9
Currant Jelly. ibid.
Savoy Biskets. 10
Bitter Almond Biskets. ibid.
MarchPanes. 11
Tourons. 12
Cream Cheese in Ice. ibid.
How to preserve Lemons, Oranges, Cedras, and Bergamot. 13
To make Merengels. 14
To make Prelines. ibid.
Stew'd young Green Apricocks. 15
Other stew'd Apricocks. ibid.
Preserv'd Apricocks. ibid.
Apricock Marmelade. 16
Apricocks in Brandy. 17

Pears

CONTENTS.

Pears in Brandy. Page 17
Grapes in Brandy. ibid.
To preserve Orange-Flower, in Leaf, or in Bunches. 18
To make Ratafia. 20
Ratafia of Quince. 21
Lemonade. 22
Strwberry Water. ibid.
Currant Water. 23
Rasberry Water. ibid.
Apricock, Peach, or Pear Water. ibid.
Pomgranate Water. 24
Verjuice Water. ibid.
Orgat. 25
To preserve Orange-Flower. ibid.
To preserve Violets. 26
To preserve Raspings of Oranges. Lemons, Bergamot Pears, or Citron. ibid.
How to distil Waters and Liquors. ibid.
How to distil Anis. 27
How to distil Cinnamon. ibid.
How to distil Juniper-berries. 28
How to make Hungary Water. ibid.
How to make Hungary Water another way. 29
To distil and draw the Spirits of Cloves. ibid.
To distil Coriander Seeds. ibid.
To make Essence of Amber, or Musk, ibid.
To make Essence, of all sorts of sweet Smelling Flowers, to serve to give Flavours to Liquors. 30
To make Rosa Solis. ibid.
To make Aniseed Water, or Aniseed Brandy. 32
To make good Hippocras, red or white. ibid.
Pour Faire L'eau de Gette. 33
To make Cinnamon Water. ibid.
The way to make Iced Fruits. 34
To make Iced Citrons. ibid.
To make Oranges. 36
For Bergamot Pears. 37
For Lemons. ibid.
For Peaches, Apricocks and Plumbs. 38